

PREMIER ISSUE!

# THE SAUCE

The Definitive Guide to Eating and Drinking in Seattle

Restaurants and Bars You  
Should Try Right Now

Angela Garbes on the  
**Asian Fusion  
Explosion**

All the Secret  
Good Stuff at  
**Pike Place  
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**PLUS:**  
Cocktail Compass!  
Our Happy Hour Guide  
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This Spring and Summer

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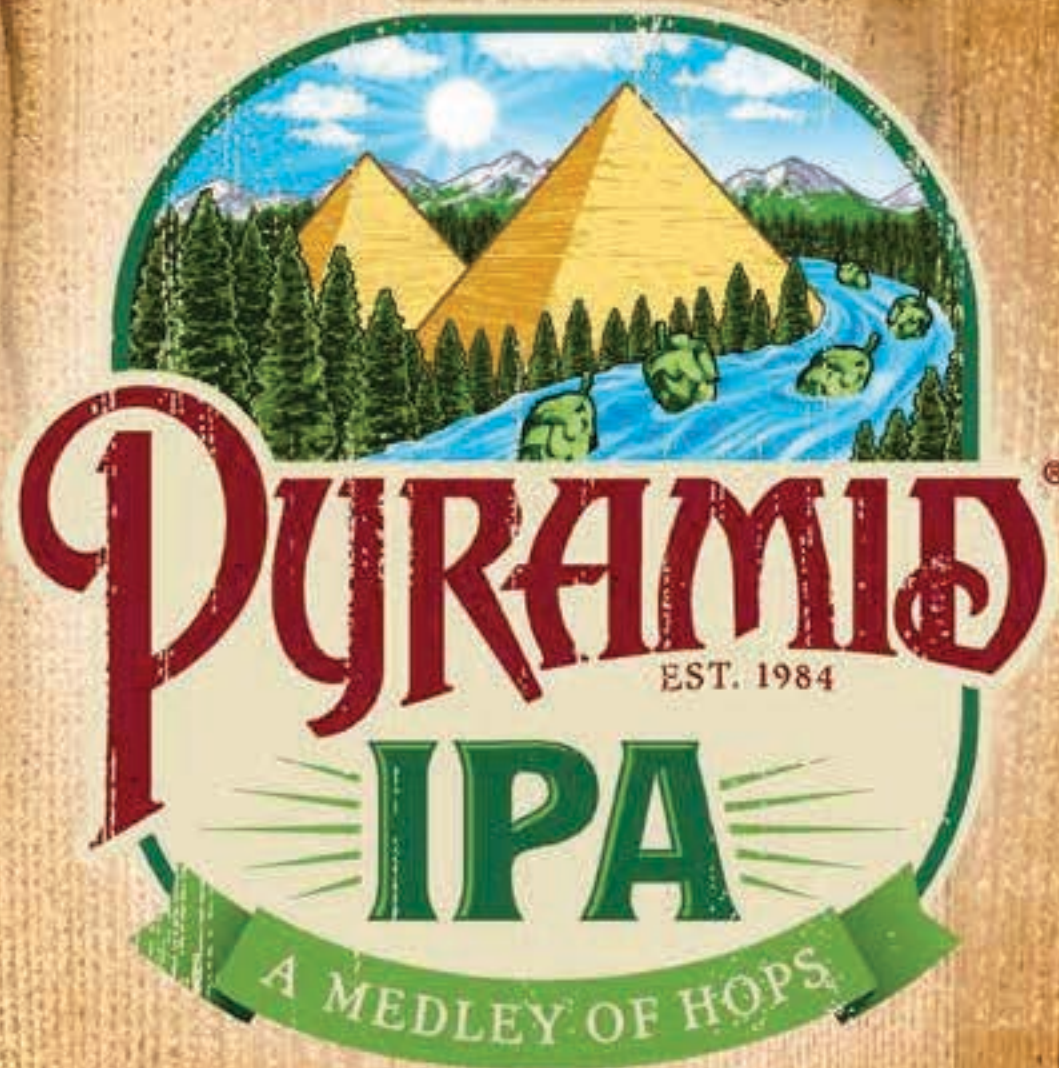
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# THE SAUCE

The Definitive Guide to Eating and Drinking in Seattle  
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PHOTO BY JENNIFER RICHARD

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Ansel Herz, Dave Segal

## CONTRIBUTORS

Rachel Belle, Tobias Coughlin-Bogue  
**STAFF PHOTOGRAPHER** Kelly O

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WHAT'S IN SEASON

## CAFE JUANITA'S HOLLY SMITH REVEALS THE TWO INGREDIENTS SHE'S MOST EXCITED ABOUT—AND HOW TO PREPARE THEM

By Kathleen Richards



**What's the thing in season right now you're excited about and why?**

I'd say bronze fennel and Penn Cove mussels. The mussels are great right now and a sign that spring is here. Bronze fennel begins to appear all over the wakening gardens of Seattle as well. I love putting them together. A new favorite dish is a rare slice of roasted Fermin Ibérico de Bellota Presa pork with charred spring salad onions, Penn Cove mussels, and bronze fennel.

Penn Cove mussels are one of the best Pacific Northwest products: plump, delicious, and local. The bronze fennel is so good—I love it with mussels, English peas, roasted salad onions, and even beets.

**Where do you get them?**

We get the mussels directly from Penn Cove and the bronze fennel typically from our garden at Cafe Juanita, as well as from my home. For this spring, we are lucky it is growing behind our pop-up location in the tiny garden!

**How do you choose the right ones?**

For the mussels, you want a tightly closed shell with no cracks. In early springtime in Seattle, it's easy to find Penn Cove mussels. Toss out any that are cracked before cooking and pinch any open ones. If they close after being pinched, they are good—if not, toss. After cooking, discard any unopened shells before plating.

For bronze fennel, it grows easily from seed in a container or your garden. My preference is the smaller

fronds and the most bronze, but it all tastes great. This plant tends to grow all over Seattle neighborhoods and on the edges of gardens.

**How should people cook them?**

I love to cook the mussels until they just open, cool them slightly, and remove all the meat from the shell. I strain the mussel nectar/cooking liquid and reduce it, then add butter to that sauce. I add the mussels back into that warm sauce just to warm them. Toss this with fresh cooked pasta with toasted breadcrumbs on top, or serve this sauce alongside roasted salmon or steelhead or roasted pork.

I love simply steamed mussels in the shell, but taking this extra step is easy and makes dinner come together quickly. It also seems especially decadent to enjoy mussels without all that work!

**Will these items show up on your menu?**

The Fermin Ibérico de Bellota Presa is on my tasting menu at the pop-up periodically in April. The bronze fennel will be used once English peas and fava beans arrive! The dish will feature burrata with English peas, bronze fennel, and lemon cracker.

*The Kirkland location of Cafe Juanita (9702 NE 120th Pl, 425-823-1505) is temporarily closed for remodeling and is expected to reopen in July. The restaurant's pop-up location on Capitol Hill (926 12th Ave) will be open until at least the first week of June.*

## GET TO KNOW YOUR SPICE GRINDER

By Rachel Belle

When it comes to kitchen tools, Becky Selengut says she can't live without her spice grinder. In this case, the "spice grinder" is actually a repurposed Krups electric coffee grinder. "It's the best and the cheapest," said the private chef, cooking instructor, and author of cookbooks *Good Fish* and *Shroom*. Selengut uses her grinder to pulverize everything from aromatic sticks of cinnamon to cardamom pods.

"I buy almost all of my spices whole—they last longer," she said. "Once ground, they quickly lose their flavor. This sounds corny, but the act of grinding them up and the



smells are part of the pleasure."

A rainbow of seeds, pods, roots, and leaves becomes the basis for Indian curries, and a mixture of fresh spices and tea leaves is used as a rub for duck. While working on her latest cookbook, *Shroom*, Selengut discovered something else to put in her grinder: porcini mushrooms, which she grinds into a powder and throws "on everything." It gives her shiitake-noodle salad with nuoc cham and herbs an extra umami punch.

But what if you want to use your coffee grinder for its original intended purpose? Selengut recommends having two. "Unless you like cumin coffee."



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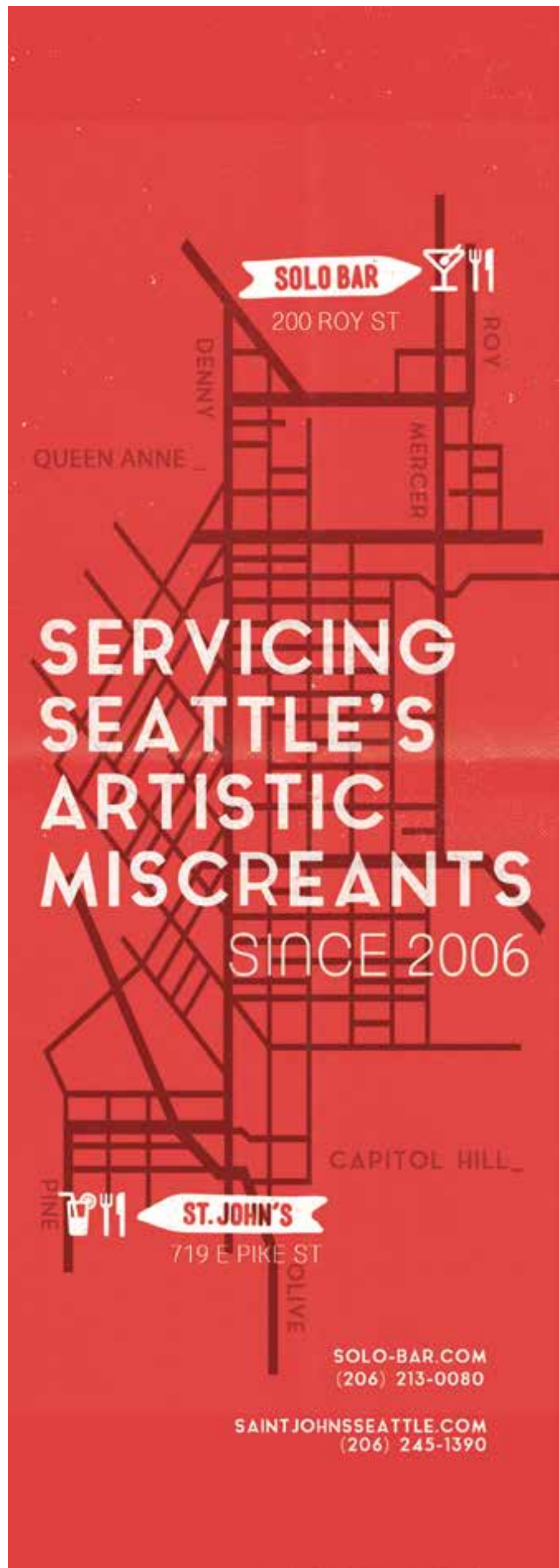


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# The 20 New Restaurants and Bars You Should Try Right Now

## By Angela Garbes

### 1. Big Chickie

**HILLMAN CITY**  
5520 Rainier Ave S, 946-1519

Dining options in Hillman City continue to expand, and the neighborhood got a new favorite when Big Chickie opened in September. The specialty at this old converted gas station is “Peruvian-inspired pollo a la brasa,” aka charcoal-roasted chicken, which comes with a side of fries or beans and rice. They consistently have a line out the door.

### 2. Canterbury Ale House

**CAPITOL HILL**  
534 15th Ave E, 325-3110

The old Canterbury was the stuff of Seattle legend: stiff drinks, fried food, professional drinkers, and an interior imbued with decades of cigarette smoke and human funk. The new Canterbury is nothing short of a feat: a wide-open space, a great selection of beers, and decent pub food (try the fried Beecher’s cheese curds with tomato chutney). Parents, take note: The Canterbury is all ages until 9 p.m.

### 3. Chavez

**CAPITOL HILL**  
1734 12th Ave, 695-2588

Gabriel Chavez cooked Northern Italian food for years at Wallingford’s Cantinetta. Thankfully, his employers have given him the opportunity to cook his own native cuisine—that of his home state of Durango, Mexico. These are dishes that came out of Chavez’s upbringing, including guacamole with chicharrón.

### 4. Coyle’s Bakeshop

**GREENWOOD**  
8300 Greenwood Ave N, 257-4736

Former Cafe Presse baker and proprietor of the successful pop-up Coyle’s Bakeshop, Rachel Coyle finally got her own brick-and-mortar space. Devotees swoon over her four-layer chocolate cake, cretzel (a cross between a croissant and a pretzel), and other sweets. Watch for savory lunch items to be added soon.



Manolin



Stateside

JENNIFER RICHARD

### 5. Hitchcock Deli

**GEORGETOWN**  
6003 12th Ave S, 582-2796

You no longer have to travel to Bainbridge Island for Hitchcock’s cured meats and house-made sauerkraut and mustard. With a new location in Georgetown (instantly improving that neighborhood’s already sound culinary reputation), the deli brings its superb sandwiches and small plates that much closer. Its daily oyster happy hour still feels like a well-kept secret. Also worth noting: Hitchcock’s small but wonderful selection of wines (also available to go).

### 6. Hotel Albatross

**BALLARD**  
2319 NW Market St

The owners of new bar Hotel Albatross are the same people behind neighboring Ocho (known for its excellent tapas) and bar Hazlewood—in other words, they take their crafts seriously. But the food offerings (including tortas, tamales, and totchos) also reflect a healthy sense of humor. Its late-night walk-up window is called Sexy Alley Puffy Taco, and its oyster night goes by the name Bearded Clam.

### 7. Jude’s Old Town

**RAINIER BEACH**  
9252 57th Ave S, 420-4889

Jude’s promises to be a solid neighborhood bar; it’s owned by Rainier Beach resident Beau Hebert, who’s mastered a winning local watering hole formula at his other business, Lottie’s Lounge in Columbia City. Like Lottie’s, Jude’s has fresh pub food, craft beers on tap, wine, and a few cocktails.



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## 8. Lark, Bitter/Raw, Slab

**CAPITOL HILL**  
952 E Seneca St, 323-5275

Like Trove, the remodeled Lark contains multiple concepts in one space. Chef John Sundstrom slightly expanded the size of the original Lark, but added charcuterie and oyster bar Bitter/Raw, and morning/lunch counter Slab Sandwiches and Pie under the same roof, as well as a private events space. All the food is stellar.

## 9. Little Sheep Mongolian Hot Pot

**INTERNATIONAL DISTRICT**  
609 S Weller St, 623-6700

The long-standing Asian tradition of hot pot—communal dining in which diners share the responsibility and pleasure of cooking meats and veggies in a bubbling cauldron of broth—is especially fun (and accessible) at this global chain. The selection of ingredients is vast, and the all-you-can-eat policy includes unlimited refills of the excellent house-made broths.

## 10. Manolin

**WALLINGFORD**  
3621 Stone Way N, 294-3331

The vision of longtime employees of Renee Erickson's the Walrus and the Carpenter and the Whale Wins, Manolin focuses on seafood prepared in its wood-fired oven. The dishes are unfussy and straightforward, with a respect for ingredients and hints of inspiration the owners gleaned from a road trip through the Yucatan Peninsula: plantain chips, ceviche, tequila, and fresh juices.

## 11. Nate's Wings & Waffles

**RAINIER BEACH**  
9261 57th Ave S, 722-9464

If you're looking for delicious wings—crackly and light and perfectly deep-fried—the breaded version at this Rainier Beach eatery (named for University of Washington alum, NBA All-Star, and co-owner Nate Robinson) is where it's at. Robinson's favorite dish, Nate's Special Sandwich (grilled cheese with chicken tenders, barbecue sauce, and onion rings) is also a worthy indulgence. Plus, you won't find a more diverse, family-friendly vibe (not to mention great music) in the city on a Friday night.

## 12. Nue


**CAPITOL HILL**  
1519 14th Ave, 257-0312

At first glance, a menu that pulls from cuisines around the world and touts modernist touches such as liquid nitrogen ice cream might seem dubious. But Nue's renderings of traditional dishes (Barbados pig tails, Filipino duck embryo, Thai water beetles) actually feel less like a stunt than you might imagine.


## 13. Omega Ouzeri

**CAPITOL HILL**  
1529 14th Ave, 257-4515

For better or worse, Thomas Soukakos's original Vios Cafe on Capitol Hill is known as much for its kid-friendly atmosphere as it is for its Greek food. Ouzeri is entirely different: adult-focused and designed for the new face of Capitol Hill—sleek, modern, airy, and awash in blue and white. The menu feels like a love letter to Soukakos's Greek roots and includes an all-Greek wine list.



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Quality Athletics

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## 14. Pizzeria Gabbiano

**PIONEER SQUARE**  
240 Second Ave S, 209-2231

Chef Mike Easton knows what he loves and exactly how to do it well. Just like his fervently worshipped house of handmade pasta, Il Corvo, Pizzeria Gabbiano is open only for lunch and features a daily rotation of the best seasonal ingredients (or whatever happens to inspire him that day). Pizza is sold by weight and cut with scissors, so you get to decide exactly how much you'd like.

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**PIONEER SQUARE**  
121 S King St, 420-3015

Initially, Joshua Henderson said he didn't want his latest venture (which is within walking distance of CenturyLink and Safeco Fields) to serve typical sports-bar fare. But since Quality Athletics' opening in September, his menu has shifted toward just that, featuring a burger, a fried-chicken sandwich, and apple crisp, among other things. Don't worry, you can still get chicken liver pâté and jerk-spiced duck wings.

## 16. Single Shot

**CAPITOL HILL**  
611 Summit Ave E, 420-2238

As upscale as it is casual, with great cocktails, ambitious pub fare, and excellent service, Single Shot feels like a new breed of restaurant in the city. More, please.

## 17. Stateside

**CAPITOL HILL**  
300 E Pike St, 557-7273

Stateside chef and owner Eric Johnson spent years in China and Paris cooking for revered chef Jean-Georges Vongerichten. He chose to settle in Seattle, and he came with a specific vision: to cook Vietnamese food—the meeting point between Chinese and French cuisines. The food, not to mention the space, is lovely and well executed. The details feel thoughtful, never excessive.

## 18. Toronado

**RAVENNA**  
1205 NE 65th St, 525-0654

With so many great local breweries opening in town, does Seattle really need an outpost of the legendary San Francisco bar known for its selection of craft brews? It's worth at least one visit to this Ravenna spot pouring 40 different beers to find out.

## 19. Trove

**CAPITOL HILL**  
500 E Pike St, 457-4622

When it comes to flavor, Rachel Yang and Seif Chirchi deliver the unexpected. With Trove, the couple adds another layer of creativity, combining four concepts—noodle bar, ice cream truck, beer-focused bar, and Korean tabletop-barbecue joint—into one massive, high-energy space.

## 20. Zhu Dang

**CAPITOL HILL**  
1715 E Olive Way, 535-7270

Seattle has never lacked Chinese food—just take a walk through the International District. But now it's also got soaring, high-designed Zhu Dang, which promises “updated Chinese food with a Northwest vibe.” Is there a demand for General Tso's veal sweetbreads or kung pao frog legs? I'm curious to find out.

KELLY O

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THE MAKING OF

# Maneki's Black Cod Collar Miso

By Angela Garbes



**M**aneki owner Jean Nakayama estimates that her International District restaurant (304 Sixth Ave S, 622-2631) serves hundreds of plates of its black cod collar miso a week, the equivalent of about 150 pounds' worth. It's one of my favorite dishes in town: rich, moist, blistered meat that's sweet, salty, and just a little bit boozy.

The collar on a fish is located behind the head and runs all the way around the body, including the pectoral fins. The meat is cut from the clavicle, just behind the gills. The meat along the underside is especially oily and delicious. You can eat the collars with chopsticks, but I prefer to use my hands. The charred fins are the perfect handles to pick them up by and suck out the meat from the little chambers of soft cartilage.

Just as appealing as the dish is Nakayama herself, a warm and gracious host as well as an efficient, no-nonsense businesswoman. Nakayama works at the restaurant every day and moves through it as though it's an extension not just of her home, but of herself.

When I tell her how much I love her dish, she demurs. "I've been to lots of places that serve miso black cod," she says, "but they use the filet and charge 30 dollars!"

How much does she charge? Nakayama scrunches up her nose. "Oh," she says, thinking. "What, about eight dollars?"

Normally, the cooks put together the dish in a large-scale production, but Nakayama was nice enough to walk us through an intimate view of the process.

## 1. Scale and Clean the Collars

"The way they process everything, it's by machine these days. Americans don't like seeing heads on their fish, so they just buzzzzzz right through here," Nakayama says, indicating a spot just below the collar, "and take it all off. This is the stuff that usually gets thrown away, so it can be hard to get."

I ask Nakayama where she gets her collars. She smiles and says, "I have my vendors. They're always looking out for me."

## 2. Trim the Collars

"We trim the tips to flatten the collars and make them easier to marinate. The boys [Nakayama's affectionate nickname for the restaurant's cooks] tend to throw these tips away, and I'm like, 'Oh, what a waste!' I save them and make soup. The Japanese, we use everything. Susta—? Substantia—? What's that word that everyone likes so much these days?"

"Sustainability?" I suggest.

"Right. Well, Japanese, Chinese, Filipinos, and Koreans... We've been doing sustainability since who knows when."





**3. Marinate the Collars**

"We've always had collars on the menu, but back then it was *kasuzuke*, marinated with the sake rice mash. That was harder to control because it ferments and then the flavor would never be the same. We'd leave them in there for one or two days, and some days the fish would be so soft, other days really hard, sometimes real boozy. One day, one chef said, 'Why don't I just do it with miso?' And that was that."

"People ask for the recipe all the time. It's just miso, sugar, sake, the basic stuff."

**4. Wash the Collars**

"It goes in the fridge for three days. We take them out and wash them all by hand. They don't look any different, maybe a little smaller because they lose water, but the marinade and flavor get through."

**5. Broil the Collars**

"Normally, the boys cook it meat side up first," she says, looking around and lowering her voice, "but I like to cook it skin side up first. Get it nice and crispy."

**6. Plate and Eat**

"We put the collars on the plate with a little pickled radish. This is supposed to be just a little bit pink, but the boys," she says, shaking her head as she takes the lid off of a white tub, "they always go a little crazy." She places a bright-pink pile of radish threads on the plate. "I've got a green leaf around here somewhere..."

Collars—mostly cartilage, with pockets of meat—aren't particularly easy to eat. "You have to really work for it," says Nakayama. "I usually give beginners a spoon." ■



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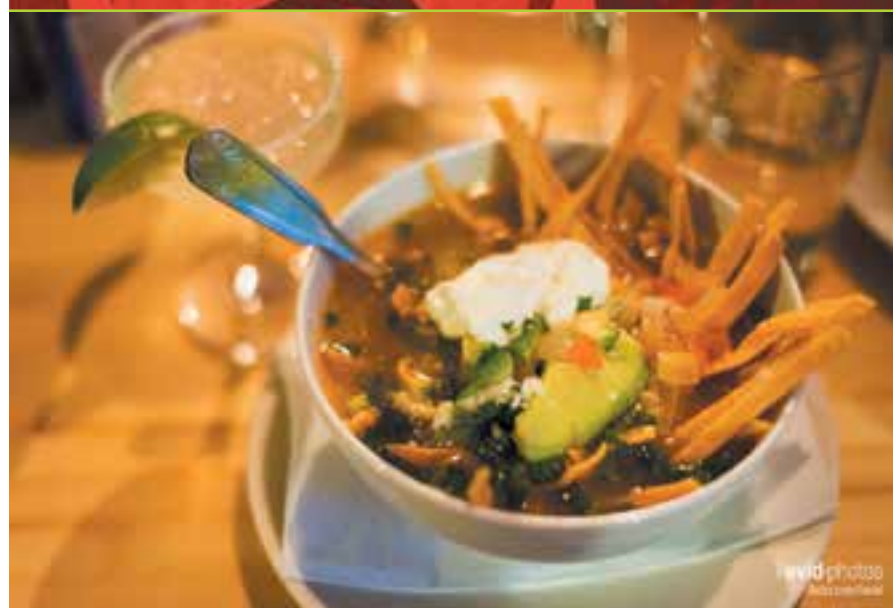
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# West Seattle NEIGHBORHOOD CRAWL

By Rachel Belle / Photos by Kelly O

To those who don't live there, West Seattle is considered almost like another state. Asking someone to grab dinner in the southwest portion of the city is often met with a reaction so fierce, you'd think they were being asked to jump off the bridge, not drive over it. Of course, West Seattle's charms are well-known to the people who live there. They include...

## Easy Street Records and Cafe

4559 California Ave SW, 938-3279

Easy Street feels like a real-life scene out of *High Fidelity*. Part record store, part greasy-spoon cafe, it's a place where you can flip through stacks of vinyl and then order items such as the Dolly Parton Stack (two pancakes, two eggs, and two strips of bacon) or the Hall and Oates (oatmeal with fruit, bacon, and toast). The most expensive breakfast item is \$8.95. The portions are large, and the crispy hash browns are especially delicious. Did I mention they have a dish called the Salad of John and Yoko?

## Fiddlehead Fine Foods & Cafe

4310 SW Oregon St, 708-7891

A sign on the window warns diners that meals can take up to 30 minutes to prepare. If this was intended to whittle down the crowds, it's not working. On weekend mornings, families line up for items such as macadamia-sprinkled banana pancakes and a hearty root-vegetable hash topped with chunks of slow-roasted pork. A special of "Green Eggs and Ham" featured featherlight gougères topped with slices of prosciutto and creamy pesto scrambled eggs. Fiddlehead's play on eggs Benedict starts with the expected English muffin and poached eggs, but ends with a layer of braised greens and a ladle of oh-my-God-this-is-so-good bacon-, shallot-, and tomato-spiked grits.

## Mashiko

4725 California Ave SW, 935-4339

Seattle's first 100 percent sustainable sushi bar, Mashiko walks the line between being earnest and whimsical. Its website ([sushiwhore.com](http://sushiwhore.com)) will educate you on the restaurant's sourcing and farming practices while reminding you that "chopsticks are not drumsticks" and "soy sauce is not a beverage." Food-wise, it serves both beautifully simple sushi and American-style rolls, deliciously garish concoctions stuffed with all manner of fresh fish, tempura, and flavored mayos. Then there are the "Super Japanese" dishes like maguro natto—melt-in-your-mouth tuna sashimi served atop pungent, slimy fermented soybeans. The best items play with temperature and texture, such as the "Tuna on a Snowshoe": creamy slabs of tuna juxtaposed with herbaceous, shatteringly crisp leaves of tempura-fried shiso.

## Ma'ono Fried Chicken & Whisky

4437 California Ave SW, 935-1075

Three words: Reserve your chicken.

The double-fried, umami-seasoned, moist and crispy Hawaiian-style fried chicken has achieved cult status, so unless you call ahead to reserve a bird, you're probably not going to get one. And you *have* to get one, served family-style along with rice, house-made kimchi, and chili sauce. Didn't plan ahead? Don't fear! The chickenless can slurp up rich, unctuous saimin, Hawaii's take on ramen, complete with glorious soft-cooked egg. And Ma'ono's Loco Moco, the ultimate Hawaiian comfort food, is elevated far above the classic hamburger-rice-gravy-eggs plate-lunch. A bowl of rice is topped with a savory applewood-grilled hamburger patty, house-made Portuguese sausage, a dollop of cheesy Anson Mills grits, and two perfectly oozy fried eggs. Zing and crunch come from sriracha-grilled pineapple, cilantro, and refreshing shards of raw coconut. Dip everything into caramelized onion gravy and achieve the ultimate aloha bite.

## Husky Deli

4721 California Ave SW, 937-2810

Before there was a Molly Moon's in almost every Seattle neighborhood, there was Husky Deli. Open since 1932 and serving 32 flavors made on the premises, the ice cream parlor and full-service deli counter will wrap you in the warm scent of waffle cones the moment you walk through the door. After getting a cone, peruse the deli's wine selection, bin containers (stuffed with assorted gummies, double-salt licorice, chocolate truffles, and malt balls), and shelves stocked with European groceries such as mini beer steins of German mustards, sleeves of British biscuits, and Bounty chocolate bars.

## West Seattle Farmers Market

Sundays, 10 am–2 pm, California Ave SW at SW Alaska St

The West Seattle Farmers Market is just behind the main drag of California Avenue and is open Sundays year-round, from 10 a.m. to 2 p.m. After stocking up on produce, snack on a salmon slider from Loki Fish Company—tender filets served on soft rolls with smoky bacon, arugula, and apple aioli or charred radicchio, feta, and lemon aioli. You'll devour it in just a few bites, so you'll still have room for more: Grab a chunk of Samish Bay Gouda, a baguette from Tall Grass Bakery, and a couple of tart Pink Lady apples, and head to Alki Beach for a picturesque picnic. ■



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# SEATTLE, IT'S TIME TO RETIRE THE PHRASE "ASIAN FUSION"

By Angela Garbes

## Chefs Aren't "Fusing" Anything, They're Just Being Themselves



PHOTOS BY JENNIFER RICHARD

**Trove, Stateside, Tray Kitchen** Part of the recent wave of Asian-inspired higher-end restaurants in Seattle.

In the last year, at least five Asian-inspired higher-end restaurants have opened in Seattle: **Stateside** (which takes its cues from Vietnam), **Tray Kitchen** (dim-sum-style Korean), **Trove** (Korean tabletop barbecue), **Zhu Dang** (Chinese), and **Girin** (a Korean steakhouse, set to open any day now). In a city once known for \$2.50 banh mi sandwiches and \$8 bowls of pho, diners are now willing to pay \$20 (or more) for Asian food. Cuisines that were once limited to the edges of the city—the International District, Rainier Valley, and suburbs such as Lynnwood and Federal Way—are now taking root in the rapidly developing neighborhoods of Capitol Hill, Pioneer Square, and Ballard.

It's not a complete surprise—restaurants like Eric and Sophie Banh's **Monsoon** and **Ba Bar**, and Rachel Yang and Seif Chirchi's **Joule** and **Revel** have been doing steady business for a few years now. But only very recently did Seattle's restaurant boom include Asian cuisine.

And with the surge has come this question, which I've heard in various incarnations: "What's up with all the new Asian fusion places?"

I always thought of Asian fusion as things like Cajun chicken sushi sliders or wasabi mac 'n' cheese. But it seems as if the phrase has become the catchall way to describe any restaurant using Asian ingredients that charges more than \$20 per person.

Increasingly, I've come to see it as a term used to describe the food of chefs—mostly of Asian descent—who cook Asian food using any modern or European cooking technique (or any organic and/or locally farmed vegetable) and who do not claim to be cooking their grandmother's recipe.

The term hardly seems an appropriate description for the food coming out of some of Seattle's newest kitchens right now. So why are we calling it Asian fusion?

The term "fusion" was first used by Key West chef Norman Van Aken in a 1988 essay titled "Fusion Cuisine," describing what was, at the time, an American culinary movement to bring flavors from different cultures (not necessarily Asian) together with contemporary technique and presentation. "Like myself, other chefs across the globe are finding

that there is a combined power in what (to borrow from the jazz vernacular) I now call 'fusion cooking,'" Van Aken wrote.

Asian fusion began in the 1980s and early 1990s when chefs such as Wolfgang Puck and Jean-Georges Vongerichten introduced dishes that brought together Asian and French flavors and technique: sautéed duck foie gras with pineapple, lobster wrapped in thinly sliced daikon radish with rosemary-ginger vinaigrette sauce.

The idea was so exciting that Asian fusion spread out of haute cuisine and firmly onto the menus of restaurants far and wide. In San Francisco, fusion's glory days found Asian-inspired dishes cropping up everywhere, including a restaurant called

Oritalia (Oriental plus Italian, get it?).

Jonathan Kauffman, food writer for the *San Francisco Chronicle* (and former food critic for the *Seattle Weekly* from 2006 to 2009), was cooking in Bay Area restaurants at the time. "'Asian fusion' is tied to that specific era and dishes that I remember," says Kauffman. "It was exciting to me back then—the idea that the flavors you used in a dish could

come from everything you were eating outside the restaurant, not these strange cultural notions of what was fancy, i.e., French and Italian—but as time went on, it became clear how superficial and simplistic most Asian fusion food was."

Kauffman recalls "ginger Caesar salads, wasabi mashed potatoes, and satay meats with all matter of nonsense." While Kauffman says Asian American chefs were involved in the fusion movement, he adds, "These days, when I look back on Asian fusion, I think of it as white chefs adding Asian accents to Western food."

In Seattle, Asian fusion began with **Wild Ginger**, which Rick and Ann Yoder opened in 1989 after a trip through Southeast Asia. The Yoders' aim was to introduce (what to them were) new, exciting flavors to wealthy Seattle diners through dishes like satays and curries, and they did so by presenting these flavors in a Western setting to make the experience more approachable to an unfamiliar audience. (The successful restaurant has since added a Bellevue location.) Over at the **Dahlia Lounge**, which opened in 1990 and is currently celebrating its 25th anniversary, Tom Douglas paid homage to the Asian food he loved by adding Asian elements to Northwest cuisine: hoisin barbecue baby back ribs with fried rice, sake-steamed salmon with butter sauce and turnip cakes.

But until Yang and Chirchi opened the original **Joule** in Wallingford in 2007, it had been a long time since a chef had rolled out a fine-dining Asian restaurant in Seattle. (Full disclosure: I worked for Yang as a server at **Joule** for two years. During that time, I was asked the question "Is this food Asian fusion?" approximately twice a week.)

"When we opened the first **Joule**," Yang says, "there really wasn't a modern or upscale Asian restaurant besides **Wild Ginger**."

**Joule** was Yang and Chirchi's first restaurant, and the couple, who are now finalists for this year's James Beard Award for Best Chef Northwest, were just finding their voice as chefs. The menu included items like pork dumplings, whole sweetbreads with tonnato sauce, whole grilled daurade with almond piccata and sweet-and-sour eggplant, as well as house-made kimchi: cucumber and shiitake, apple and fennel.

"People would walk in, look at the menu, and be like, 'But you're Korean. Why isn't this a Korean restaurant?'" remembers Yang.

"People labeled us as 'Asian fusion,'" she continues, putting her fingers up in the air to make air quotes and laughing, "whatever that means. I have never thought of our food that way, but it's what people say."

Whatever diners called it, one thing was clear: They were hungry for what Yang was creating. **Joule's** success ▶

**The phrase has become the catchall way to describe any restaurant using Asian ingredients.**



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◀ helped pave the way for another restaurant, Revel (where, says Yang, “my real understanding of my identity as a chef came together”), and, more recently, Trove. Trove is, in some ways, Yang and Chirchi’s most traditional restaurant—diners may grill their own meats on tabletop barbecues—but the chefs offer nontraditional cuts of meat and marinades to modernize and maximize flavors. (And speaking of modernization, Trove is actually four places—a noodle shop, a desert window, a cocktail bar, and a barbecue joint—in one.) Yang inspired other chefs, Korean and non, to begin introducing the bold, funky, and salty elements of Korean cuisine onto their own menus.

These days, Korean ingredients are nearly ubiquitous around town: the chicken kimchi sandwich at Capitol Hill’s tony cafe **Juicebox**, the catfish sandwich with kimchi and pork ribs with gochujang at Eastlake’s **Babirusa**, the kalbi ribs at Pioneer Square sports bar **Quality Athletics**. Making kimchi is a staple activity at fermentation classes around the city. The fermented cabbage is even sold in the heart of Pike Place Market, at Britt’s Pickles, taking its seat amid the pickle pantheon of dill sours and bread and butters.

To me, some of the best use of Korean and other Asian ingredients happens at Sodo’s **Gastropod**, where, recently, chef Travis Kukull’s menu included kimchi scones, baked oysters with ranch miso aioli, and bubble tea pie. A recent version of his ever-changing okonomiyaki, a savory Japanese griddled pancake, featured Neah Bay halibut, Meyer lemon, squid-ink Kewpie mayonnaise, and chrysanthemum greens. (Past incarnations have included asparagus and mochi with hearts of palm salad and wasabi mayonnaise, and roasted brussels sprouts, kimchi, and sea urchin.)

Similar to how I felt when I tasted Yang’s food at Joule for the first time, Kukull’s creations leave me with a sense of wonder. I go home suspecting that no one else could have come up with his combinations. Even when things are not successful, they’re at least never boring.

Do we call what Kukull is doing Asian fusion? Because ingredient- and spirit-wise, it is. No, we just call it creative. It’s weird, wonderful food that simply lives in Kukull’s mind, and we celebrate it as such.

While Asian fusion may have first described food created by white chefs, that notion has shifted, too. Now it’s almost always in reference to chefs of Asian heritage like Yang. The real problem with the term Asian fusion is that it promotes an idea that an Asian chef must actively “fuse” together things that are simply part of a rich life and identity.

Yang grew up in Korea, went to Brown University (where she earned a degree in fine art), attended French culinary school, then cooked in high-end French restaurants before finding her way to cooking the Korean food she grew up eating. These are not discordant elements that need to be fused together. It’s not an “East meets West” encounter; it’s her life.

“I can do noodles, I can do bowls of rice. It’s comforting. By putting ourselves in these tiny, specific boxes [the way we did at Revel],

we actually found freedom to do anything we wanted,” says Yang. “This is my food. It has a basis of who I really am: Korean. That’s who I am. But I’m also all about experimentation, about differing things. That is how we, Seif and I, are. This food is how I stay true to who I am.”

Like Yang, Heong Soon Park, who owns Pike Place Market’s **Bacco** and **Chan** and the recently opened Tray Kitchen in Fremont, is a Korean chef who found his way back to the flavors of his youth. Initially a businessman, Park owned and operated Bacco, serving Italian cafe food that came mainly from national distributors. He says he realized he wanted to do better, and so he enrolled in the culinary program at the Art Institute of Seattle, eventually shifting

Bacco’s menu toward fresh and local—salmon Benedict, Dungeness crab sandwiches—the kind of food locals (and tourists) adore.

Tray, which opened in late 2014, is in many ways a return to Park’s Korean roots, but rounded out with locally sourced ingredients: spicy Korean fried chicken wings, roasted carrots with feta and sunflower seeds, grilled, citrus-glazed spareribs with sautéed kale, black cod in dashi broth. Many of Tray’s vegetables are actually grown on the small farm Park leases in Woodinville. His culinary journey feels almost painfully Northwest. He’s less a “fusionist” than he is a Seattle locavore who just happens to be Korean.

While less likely to be saddled with the Asian fusion label, Brandon Kirksey, chef at the soaring, 6,000-square-foot, soon-to-be-open Korean steakhouse **Girin**, still wants to be very clear: “One thing I want to put out and let people know is that we’re not doing fusion.”

Kirksey has spent his entire career cooking rustic Italian food, first at Ethan Stowell’s Tavolata and Rione XIII and most recently at San Francisco’s flour + water (“I’m a white guy who cooked Italian food, and people had a lot to say about that, too”). In the last year, he has immersed himself in Korean food and culture in order to write a menu that he says “pays our respects to traditional Korean

dishes and flavors, but goes about things in a more technique-driven, modern approach.”

“You’re not going to see any of my Italian or French influence,” he says. “There’s been a lot of dabbling in Korean ingredients on menus. But we’re like, enough talk—boom—let’s do it. I just want to really focus on staying clear of the whole fusion thing.”

At this point, chefs draw inspiration from everywhere around the globe. A few really creative ones, which we’re lucky to have in this town, are able to blend seemingly disparate flavors into utterly new creations. We’re certainly at a point where everything could, in the most general sense of the term, be called fusion.

Food is a reflection of our culture. Judging by what’s coming out of kitchens these days, it’s clear that our culture is changing, perhaps faster than our vocabulary to describe it. But one thing is clear to me: The term Asian fusion is, at best, hopelessly outdated. ■



JENNIFER RICHARD

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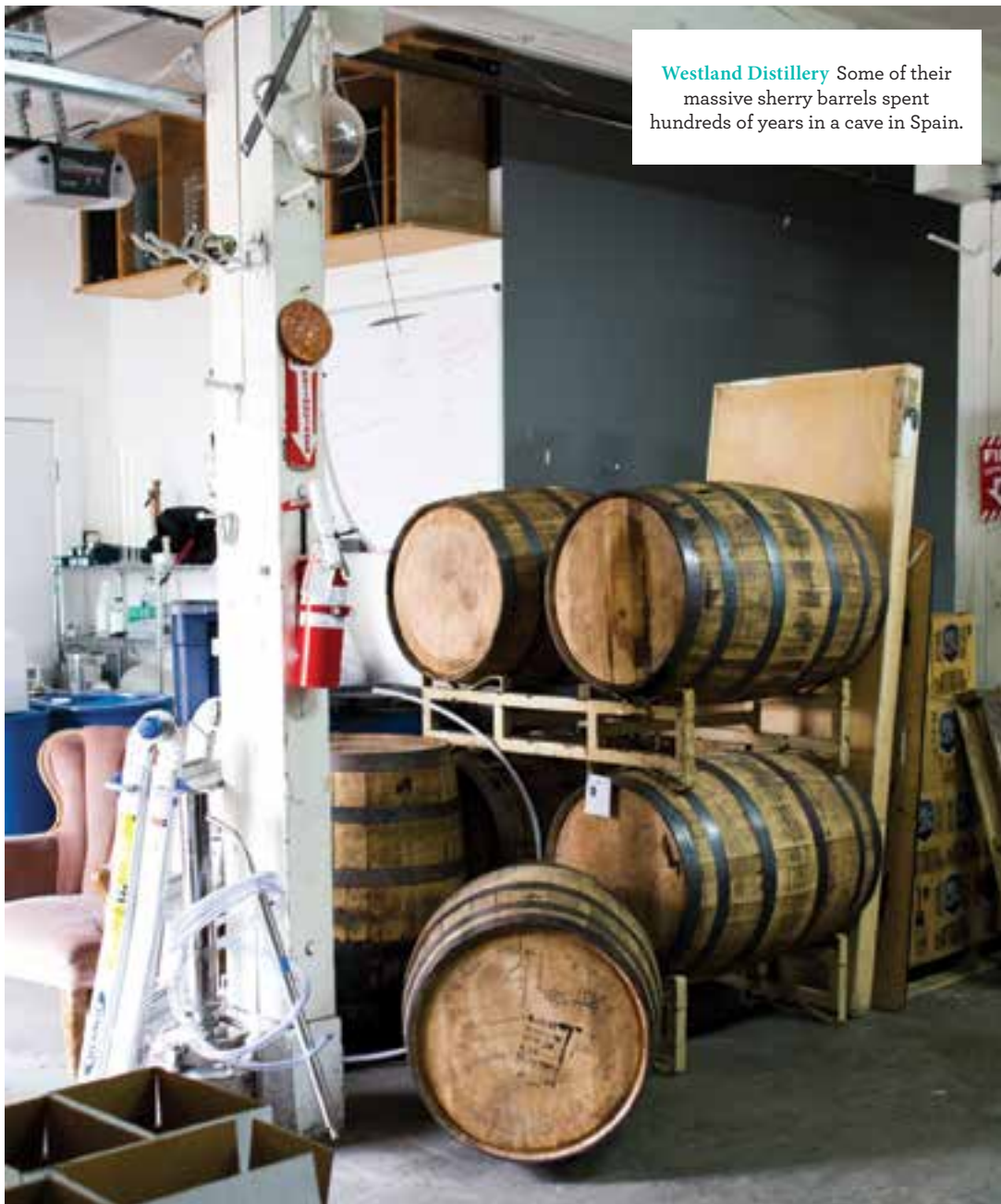
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BRITTANY WRIGHT

# The Sweet Life of Barrels

There's a Good Reason Why Local Distillers and Brewers Have Rediscovered Old Vessels

By Angela Garbes

I'm standing in the barrel room of **Captive Spirits Distilling** in Ballard (1518 NW 52nd St, 852-4794) with distiller and owner Ben Capdevielle, hovering over two well-worn, 53-gallon bourbon barrels. The barrels are branded with words and logos that reveal the journey they took to get here: first, Kentucky, where they held Wild Turkey, then Seattle (Sodo, specifically), where

**Westland Distillery** (2931 First Ave S, 767-7250) used them to age their Peated American Single Malt Whiskey. The barrel doesn't tell us where its wood, American white oak, came from, but it most likely grew in the woods of Missouri or Arkansas.

For the last three months, Capdevielle has been aging his signature product, Big Gin—a traditional London dry-style, juniper-forward gin—in the barrels, and he thinks it's just about time to dump it into a stainless steel tank to rest. He hopes that in around two months' time, it will be bottled and sold as the company's newest product, Bourbon Barreled Big Gin.

I ask Capdevielle if he plans to use the two barrels in front of us again. He smiles. "No, no, these are moving on. They're going to a brewery. And so the barrels will continue their long, possibly endless journey.

**If your last name is Cooper, chances are someone in your family made barrels.**

Barrels begin life as strips of thin dried wood called staves, which are handmade by artisans called coopers at shops called cooperages. (If your last name is Cooper, chances are someone in your family made barrels—and, no doubt, casks, tubs, and butter churns.) These days, cooperages exist mainly in service of the beverage industry: Coopers steam staves to make them flexible, and then bend them, gather them, and hoop them together with metal rings.

Most American-made barrels are destined to hold bourbon. (By law, barrels may only be used once to make bourbon.) But before they arrive at distilleries, they are toasted and charred. According to Westland master distiller Matt Hofmann, charring gives them "an inside layer of activated carbon to filter out impurities." It also splinters the wood slightly, making it easier for the spirit to "grab those caramel, coconut, and vanilla

flavors."

In Seattle, a community of distillers and brewers has formed around barrel-aging. Barrels are passed back and forth, along with stories of triumphs and failures, tips, and, of course, sips of one-of-a-kind beer, whiskey, and gin.

"It's cool to see a local ecosystem evolve," says Hofmann, noting that Westland's barrels also go on to local distilleries Captive and Copperworks, as well as some breweries. "We're making products with an identity specific to the Pacific Northwest."

Westland's flagship American Single Malt Whiskey is aged in two different kinds of new oak casks: one that holds a heavy char, the other a light char. After years of aging (the exact length depends on what kind of barrel they're in), it'll be tasted, blended, and perhaps tasted and blended a few more times until Hofmann is satisfied with the result.

Aging with wood requires patience beyond just waiting for the passage of time. "Every day, we produce five or six barrels," says Hofmann. "Theoretically, they should be identical if you've put it in five of the same type of cask. But even if the wood came from the same tree, there are differences in wood from the inside or the outside, from the top of the tree or the bottom. As hard as you try to be consistent, each barrel is unique."

Distillers and brewers typically strive for consistency—limiting and reducing factors that might compromise the quality or disturb the balance of flavors of their signature products. It's why liquor is distilled in copper and steel, and beer is fermented in stainless steel tanks.

But barrel-aging chucks all that consistency aside. With liquor, which is sterile, a barrel contributes flavors through its char and natural wood sugars. Beer is a little different. When you age in barrels, you invite in everything you've been trying to keep out: oxygen, extra sugars, booze, and rogue microorganisms like bacteria and yeast, which can all dramatically affect the flavor of the beer. Add in the distinct characteristics of each barrel, and the results can be wildly unpredictable.

Which is what makes it so fun.

"Barrels provide this amazing ecosystem," says Ryan Hilliard, owner of **Hilliard's Beer** (1550 NW 49th St, 257-4486). "We can take all the beer out of this and wash the inside of it, but all the bugs that flavor the beer live in the barrel, live in the wood. As much as you might clean it, you've got this stuff growing in there, and it just grows from batch to batch."

Hilliard's, which mainly brews Belgian-style beers, began aging in barrels within two months of opening three years ago. Head brewer Todd Garrett had a friend from college working at the Chateau Ste. Michelle winery in Woodinville who was able to get him some chardonnay barrels. "To tell the truth," says Garrett, "we had no idea what we were doing. It was about experimentation."

It still is. On any given day, Hilliard's pours a few of their barrel-aged beers in their adjacent taproom, but you won't find them for sale anywhere around town. "What we do over there," Hilliard says, gesturing toward several steel fermentation tanks in the brewery's large warehouse, "is the product of years of work to build our business." He stops and smiles. "What we do over here is for fun." ►



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◀ “Here” is the farthest corner of the warehouse, surrounded by more than 30 brawny barrels, filled with different beers in various stages of aging. And it’s easy to see why the barrel corner is a fun place to be. Within a few minutes, Hilliard is using a screwdriver to release a saison from a chardonnay barrel. Next, a doppelbock from a massive old sherry barrel that, after spending hundreds of years in a cave in Spain, had turned from brown to a beautiful matte charcoal. The barrels, it turns out, came via Westland Distillery. “They said, ‘Hey, we’re going to Spain and we’re gonna pick up a lot of sherry barrels,’” says Hilliard. “I said, ‘Put some on the boat for us!’”

Hilliard pulls out a stepladder for me to climb up on and lets me peek through a barrel’s bung at the pellicle, a thin layer of organic matter (picture a kombucha scoby or a vinegar mother, only bubblier) that provides a natural barrier between the beer and oxygen. It’s thrilling.

Another project at Hilliard’s involves using 18 bourbon barrels obtained from Ben Capdevielle at Captive Spirits. Capdevielle got the once-used bourbon barrels from Heaven Hill Distilleries in Kentucky, then filled them with his Big Gin. After six months of aging, the clear spirit is given a light golden color and a woody spice. It then becomes Captive Spirits’ Bourbon Barreled Big Gin, which recently won best contemporary gin at the International Wine and Spirits Competition, the first American gin to do so.

“Now we’re doing Belgian beer in them,” says Garrett. “There’s different stuff in each barrel—our saison, dark saison, and farmhouse ale. Eventually, they’ll all get blended together.” Depending on what that mixture tastes like, it may or may not get blended with a base beer to mellow out the flavor.

When I ask what the result will be, Garrett puts his arms out, grins, and answers, “The Suffering Bastard. This is round two.”

Demand for used whiskey barrels in the Pacific Northwest—and around the country—is growing; in fact, it now exceeds supply. Capdevielle said the price he pays for used bourbon barrels has al-

most doubled since he started doing business, something that head brewer James McDermet of **Fremont Brewing** (1050 N 34th St, 420-2407) echoed. McDermet said that after several consecutive years of doubling the annual production of their highly popular Bourbon Barrel Abominable (their winter warmer ale aged for nine months to a year in used Heaven Hill barrels), he purposely decided to stall growth in anticipation of the limited availability of used bourbon barrels. He called the market for acquiring barrels “competitive.”

In fact, says McDermet, “Some of the brokers we originally bought the used barrels from are actually contacting us, wanting to buy them back to resell.”

One of Fremont’s solutions? Buying barrels from Westland Distillery, which is already moving barrels on to their South Seattle neighbors Epic Ales, Two Beers, Georgetown, and Elliott Bay Brewing.

The irony of all this, of course, is that barrel-aging is nothing new. For centuries, beer was fermented, aged, and transported in barrels. And making wooden vessels is a very old art. Until relatively recently, coopers had been doing this for centuries, crafting containers that could be used forever.

There’s a good reason why distillers and brewers have rediscovered barrels. In addition to the continued growth

of the craft distillery and brewery industry in general, there’s also the broad acknowledgment of the intensity of flavor that barrel-aging produces. Hofmann says that barrels that have already been through two cycles of multiyear aging still give off “way too much oak.” The wood in those hundred-plus-year-old Spanish barrels in Hilliard’s is still bleeding the sweet, rich flavors of sherry into the beer. And over in Fremont, says McDermet, a few barrels from the late 1970s gave their beer “an entirely different character than we expected—more intense in alcohol, but in a really strange way—peaty and wood-smoked.”

Even after so many years and so many miles traveled, the barrels—imbued with layer upon layer of microbes, history, and flavor—still have much to offer. Though cut from trees long ago, they remain living things. ■

**When you age in barrels, you invite in everything you’ve been trying to keep out: oxygen, extra sugars, booze, and rogue microorganisms.**

## Where to Find Barrel-Aged Beer

By nature, barrel-aged beers have limited availability, but many craft breweries in town almost always have something hanging out in a barrel that they are ready to tap. Here are a few places to look for barrel-aged brews:

### Elliott Bay Brewing

4720 California Ave SW, 932-8695

### Epic Ales

3201 First Ave S, Ste 104, 351-3637

### Fremont Brewing Company

1050 N 34th St, 420-2407

### Hilliard’s Beer

1550 NW 49th St, 257-4486

### Holy Mountain Brewing

1421 Elliott Ave W

### Spinnaker Bay Brewing

5718 Rainier Ave S, 725-2337

### Reuben’s Brews

1406 NW 53rd St, 784-2859

### Schooner Exact Brewing Company

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# IN SEARCH OF THE AMERICAN SQUARE MEAL

Whatever Happened to “Choice of Soup, Salad, Rice, or Potato”?

By Rachel Belle

**Wedgwood Broiler** Where dinner comes with a baked potato snuggled in a nest of foil.



**I**n a city with about 2,300 restaurants, the dining options are daunting. You can spend Sunday afternoon hunched over an aromatic bowl of pho, Tuesday evening pinching up turmeric-stained lentils with spongy pieces of injera, and Friday night slurping briny, freshly shucked Pacific oysters.

But, every now and then, I miss the less exotic choices of my youth, of American-style family dining. I miss questions like “Baked potato, mashed potatoes, fries, or rice pilaf? Soup or salad? Ranch, blue cheese, Thousand Island, or Italian?” These were the flavors of familiarity and comfort, of the days when my best friend and I would sneak out of the house to eat at a country-kitchen-themed, 24-hour restaurant where we’d order chocolate milkshakes and mashed potatoes and celebrate our teenage rebellion in the wee hours of the morning.

The old-fashioned American square meal

isn’t dead (yet), but it’s certainly harder to come by, especially if you’re hoping to spend less than \$15. But there are some who are keeping the tradition of meat, starch, and vegetable alive.

**Wedgwood Broiler** (8230 35th Ave NE, 523-1115) takes you back to a time when square meals were the norm, when wood-paneled walls were the height of decor, and couples on TV slept in separate twin beds. Sit in the packed lounge with the regulars—couples who’ve long run out of things to say to each other, who sit silently as they eat plates of liver and onions.

If you order one of the “featured” dinners or chef’s specials—I ordered the London Broil (\$14.25)—your meal will come with a perfectly baked potato snuggled in a nest of foil. One of the kindhearted, sass-mouthed veteran waitresses will ask you if you’d like sour cream, crumbled bacon, or chives. Answer “Yes!” to all of the above, and each item will arrive in its own tiny plastic cup. The potato skin will be crisp, the insides creamy, and the whole thing will foam over with melted butter.

When asked to choose between soup and salad, for God’s sake, get the salad. The

chopped romaine is topped with bits of salami and a handful of Cheez-Its. (CHEEZ-ITS! On your salad!) The vegetable component of your entrée will be a healthy mound of canned corn, or perhaps green beans, which you can forlornly push around your plate like a sulking kid. It’s vintage dining at its best.

On Sunday nights, from 5 p.m. “til the chicken flies the coop!” Ballard’s **Hi-Life** (5425 Russell Ave NW, 784-7272) does “family-style fried chicken.” For a mere \$14.50 per adult, and \$7.25 for kids, you’re presented with a feast so homey and rib-sticking, you can almost hear someone’s ma ringing the dinner bell. You don’t get to choose your sides, but you’ll be perfectly happy with the ones you get.

There are two basic requirements for truly excellent fried chicken: fantastically crispy skin and juicy meat. The Hi-Life nails both. An enormous platter carries a ridiculously generous chicken and a half for three people. Our server instructed us to enhance each bite with a drop of honey and a drip or two of Tapatio (which are provided on the table). The result was sweet-and-spicy crisp skin and juicy meat that made us actually cheer. Soon enough, our plates were littered with chicken bones. We talked with our mouths full, unable to take a break from our golden feast.

Between crispy chicken bites, we dipped our spoons into creamy mashed potatoes and grazed off the plate of butter-braised carrots and crisp-tender green beans. There was also a pillowy, buttery biscuit for each of us. Gravy, served in a white gravy boat, completed the Sunday-supper vibe.

**Mitzel’s American Kitchen** (22330 84th Ave S, 253-395-3635) in Kent looks nearly identical to the country-kitchen-themed restaurant of my youth. A glass display case greets you when you walk in, boasting lemon sour cream pie and cream-cheese-frosted carrot cake. There are prints of painted country scenes framed on the walls, bouquets of dried flowers, and plenty of booths for your legs to stick to.

Meals come with your choice of soup or salad, and everything on the incredibly long menu is homemade, including the soft, fat noodles in Mitzel’s signature turkey noodle soup and the warm, complimentary squares of corn bread. Obviously, the soup comes with packets of saltines. I ordered the meatloaf (\$10.99), four thick slices blanketed in a deep-brown gravy, but I preferred the seasonings in the Salisbury steak, a vintage novelty I thought came only in TV-dinner form. Both were hearty meals, served on oval platters and accompanied by a heap of fresh carrots, green beans, and onions, a crunchy tangle of fried onion strings, and a baked or mashed potato.

But here’s the thing about nostalgia: It will make you sleepy. After my gravy-soaked, butter-laced meal, the only things I craved were a pair of elastic-waist pants and a bed. ■



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4 tbsp apple cider vinegar

2 tbsp dried mustard powder

1 tsp grated ginger

1 tsp Worcestershire sauce



Stew prunes until soft. Wisk in remaining ingredients and simmer until sauce is smooth and beginning to thicken. Reserve half for a finishing sauce at the table. Brush on glaze the last 20 minutes of cooking time.

Julie Reinhardt is the author of *She-Smoke: A Backyard Barbecue Book* and owns Smokin' Pete's BBQ Catering with her husband, chef Eric Reinhardt.

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# All the Secret Good Stuff at Pike Place Market

How to Dodge the Tourists, Not Get Ripped Off, and Score a Delicious Meal

By Tobias Coughlin-Bogue

PHOTOS BY KELLY O

Seattle is blessed with one of the nation's best public markets. In it, one can find a staggering array of culinary delights, from the practical (cheap, fresh produce and meat, bulk spices, a quick lunch for less than \$10) to the exotic (quail eggs, pig heads, and \$400-per-pound foraged truffles). But many Seattleites avoid Pike Place Market. Why?

The answer has a lot to do with the market's status as one of Seattle's major tourist attractions. While, yes, it's a charmingly quirky place where you can take a photo of your kids climbing on the pig statue, watch burly men sling salmon around, visit the not-actually-the-first Starbucks, and buy a \$300 cedar cutting board for your in-laws, it's also an expansive market where you can satisfy all of your shopping needs.

I worked at the market on and off for five years, and while I've had my share of dodging cruise-ship passengers, maneuvering around triple-wide strollers, and squeezing past crowds at Pike Place Fish Market, I still love the place and partake in its riches

weekly. Nearly all of my memorable meals have had their beginnings there. And it pains me to see it underused.

Here's how to take advantage of the best the market has to offer with the least amount of hassle.

## How to get there:

Whatever you do, don't drive. Parking downtown is either impossible or outlandishly expensive. If you attempt to snag one of the elusive free parking spots on Pike Place, the quaint brick road that runs through the market, you will most likely end up stuck

*Continued on page 32*



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behind a never-ending mass of gawking tourists. Plus, why would you drive when Pike Place exists at a nexus of public transit?

If you live in the South End, take the light rail to Westlake Station, which is just a few blocks from the market. Those who live north of the Montlake Cut can catch the 71, 72, 73, 74, or any of the upper-70s buses. From Capitol Hill, there are no fewer than seven different buses that will take you within three blocks of Pike Place. Coming from South Lake Union? SLUT it up.

#### How to get around all the tourists:

If you want to get your shopping done in a timely manner, you need to move like a shark. It's easy to be lulled into a complacent stroll by the pace of the average market-goer, but you must resist this impulse, lest you find yourself stuck behind an impenetrable wall of a family of six. I force myself to walk twice as fast as I think I need to, sidestepping lollygaggers and slipping through cracks in the crowd with ruthless precision. I am also not above stepping out into the street if need be.

Weekends can be pretty hectic, especially during the summer. If you can, swing by on a weekday. I find that going just after the lunch rush but before 5 p.m. yields the quickest shopping.

#### Where to get meat:

**Don and Joe's Meats**, hidden behind the ever-present crowd in front of the fish chuckers, has all the basic meats you need and then some (Rocky Mountain oysters, anyone?). Being a full-service butchery, they will also happily break down whole birds, trim fat off steaks, or perform any other meat alterations you may require. They also offer insane bulk deals.

**BB Ranch Butcher**, in the hallway behind the Can Can, has an interesting selection as well, with a bent toward the specialty stuff. Its offerings include ground lean buffalo, dry aged meats, and pig heads, with some tempting jerky options to boot.

#### Where to get eggs and dairy products:

At \$2.50 per stick, Kerrygold's garlic and herb butter might seem extravagant, but once you make some mashed potatoes with it, you'll understand why it comes wrapped in gold foil. That's just one of the many specialty items you'll find at the **Pike Place Market Creamery**, which has countless varieties of butter, eggs, and milk. And duck eggs. Ever had a duck-egg croque madame? You should.

If it's cheese you're after, head around

the corner to **Quality Cheese**, which sells every kind you might need—as well as a few you probably don't. The employees are always willing to discuss the finer points of cheese, but won't inundate you with their knowledge. If you just want a quarter pound of feta to crumble on your salad, you won't have to sit through an hour-long discussion of its flavor profile.

#### Where to get produce:

The market has a plethora of produce vendors, but I'm partial to two: **Choice Produce** and **Frank's Quality Produce**.

Choice Produce is most famous for its bouquets of hanging dried peppers and aggressive sample-pushing. (It's located in the Sanitary Market building, which gets its name from the days when folks rode their trusty steed to the market and also let that trusty steed shit where it may. The Sanitary Building was sanitary because it was the market's only animal-free zone.) You can always rely on Choice's staff for honest and reliable recommendations. I once went to buy one of their "OMG" peaches, a summer treat that's advertised throughout the market's various produce stalls, only to be told by longtime fruit-wrangler Swan that the peaches were past their season. Instead, he recommended a Taylor's Gold pear, which tasted better than drinking baby Jesus's sweet tears from a golden chalice. That is not hyperbole.

Frank's is a couple stalls down in the Corner Market building. It has a staggering selection, from frisée to rare mushrooms. If you have a pile of cash lying around, Frank's sometimes carries rare black truffles at \$400 per pound. Chances are the chef at your favorite restaurant probably gets occasional odds and ends from Frank's.

#### Where to get fish:

I like **Jack's Fish Spot** because, despite its polished website, it's still the crustiest of the market's three fish vendors. In addition to its no-nonsense retail operation, it's got a 10-seat counter where one can get cioppino, fish 'n' chips, or a quick half-dozen raw oysters. The fried fish is fresh as hell and the batter is kept simple, allowing the fish to shine. My one complaint: The last time I tried it, the tartar sauce was made by Kraft, which tasted like seasoned glue. Better to just douse everything in malt vinegar.

As far as the other fish stalls go, **City Fish** is also an excellent choice. Situated in one of the market arcade's main entry points, it doesn't have a sit-down counter, but it does have a variety of packaged seafood cocktails to go. You can grab a refreshing German lager and a paper bag from Bavarian Meats





and take your humble feast to nearby Victor Steinbrueck Park, where the other day drinkers are hanging out. Speaking of Bavarian Meats...

**Behold, the glorious  
panoply of sausage:**

I love everything about **Bavarian Meats**, from the no-bullshit-taking-yet-somehow-sweet-as-pie German ladies manning the counter to the overflowing shelves of imported dry goods to the delicious hot-food menu. But it's the staggering cornucopia of meat that calls to me like the Sirens from behind the shiny glass of the sprawling deli counter. There are so many different types of salami, I have given up counting them. There's also a ridiculous variety of bacon, headcheese, German-style sausages, and some other stuff I am at a loss to categorize. Notable lunches I've had from Bavarian: butterkase, mustard, and a perfectly rich blood-and-tongue sausage on a fresh pretzel roll with a can of Dortmund. Also, the "Kicker Hauschka" from the "Lynch My Lunch" playoff-themed lunch menu: a grilled link of weisswurst—a texturally elegant sausage made from pork and veal—served on a sea of curried ketchup in a little paper boat.

### Where to get brined things:

Though Bavarian Meats may seem like the logical place to get sauerkraut, you'd be better off going to **Britt's Pickles**, which is right next to BB Ranch. After tasting its hot-and-sour pickles, I will never eat a kosher dill from a jar again. And its kimchi—be it the regular, the White Market, or the Black Market—beats the hell out of some I've had at Korean restaurants. A heap of it atop your scrambled eggs in the morning is magical. Also, black garlic. Put it on a pizza, blend it in some hummus, spread it on toast, or just put it straight on your tongue. You can't go wrong.

## Where to get obscure European delicacies:

**DeLaurenti**—whose offerings lean heavily toward the “shipped in from Europe” variety—is another market essential. In terms of options, its cheese selection exceeds Quality’s (though it’s also pricier). Meat-wise, its display case of salami, speck, coppa, prosciutto, and mortadella, among many others, is wondrous. If you can afford to indulge, you can blow some serious cash here. If you can’t, you can still score some good deals. The brandied pâté spread, at \$10.99 per pound, is way more economical (calorically speaking) than even the cheapest of ramen packages. Get a pound of this delicious meat paste, some Dijon mustard,

and a few baguettes for a filling meal. DeLaurenti also has a massive selection of jarred pickled vegetables, oil and vinegar, canned fish (and octopus!), fancy chocolates, wine, fresh bread, and crackers. It even has a pretty good lunch/espresso counter. The sandwiches are always money and the pizza is great when it's fresh.

**Where to get all the other things you need to make a meal come together:**

**Sur la Table's** flagship store isn't exactly cheap, but it likely has whatever weird gadget you might need. I love my five-in-one spatula/spreader/slotted spoon/tasting spoon/ritual dagger. There is also **Kitchen Basics**, tucked away behind the Creamery in the Sanitary Building. If you need a really badass Japanese chef's knife, **Seattle Cutlery** has you covered.

For spices, stop by **Market Spice**, where you can buy a multitude of spices by the ounce. It also sells tons of tea and several preblended spices (think herbs de Provence or harissa). **The Souk** also has a variety of Middle Eastern spices and curries—I'm fond of their yellow curry powder. Close by the Souk is **Mexican Grocery**, where you can pick up awesome fresh salsas and delectable tamales. For all things Asian, visit the unfortunately named **Oriental Mart** by Frank's, which also has a purportedly excellent Filipino lunch counter.

## How to end your day at Pike Place Market:

Get a dozen tiny doughnuts from **Daily Dozen Doughnut Company**. They're downright delicious, especially with frosting and sprinkles or cinnamon sugar. Or down a really cold beer at the **Athenian**, the market's unofficial employee watering hole. It has a wide variety of local brews on tap, all served in extremely frozen mugs. I'm partial to Maritime's Old Seattle Lager, which is rumored to be brewed from the original Rainier recipe. The Athenian also has \$1.50 oysters at happy hour and a variety of other delicious fried seafood on the cheap.

Besides the abundance of great food at the market, there's another, oft overlooked benefit of shopping there: Your dollars indirectly contribute to low-income housing for seniors and social services for low-income families in the downtown area, services the Pike Place Market Foundation funds through a combination of donations and earned revenue. If you want to contribute more directly, brush aside the children straddling Rachel the Piggy Bank and slip a dollar in the slot on her neck. ■



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KRIS CHAU

# Why Are People So Weird About Eating Bones? I Eat Them Whole

I Love Sucking Them with My Mouth, Probing Them with My Tongue, and Crushing Them with My Teeth

By Charles Mudede

**M**y grandmother was dirt-poor. She lived in a mud hut on what basically amounted to a rock (nothing grows on a rock) and rarely ate anything as exciting as meat. Whenever there was meat on the table, it was usually a part of the animal that had little value: the intestines, the head, the feet. If there was bone in that meat, you damn well ate it. Eastern Zimbabwe (then called eastern Rhodesia) was a world of primitive accumulation, heavy labor, and next-to-nothing wages.

Very little food was ever wasted.

My father broke the spell of this grueling poverty by basically achieving the impossible: He excelled in school (rare for a black African in the 1950s) and eventually got a teaching position in a mining town called Que Que. At that point, he entered the tiny black middle class. A few years later, he astounded the forces of the universe by receiving a scholarship to a small college in Nashville, Tennessee. I recall the cold night when I was 3 years old and watched him board a jet plane at Salisbury International Airport to fly into

a cloudy darkness. We (my mother, my sister, and I) followed him to the New World, also known as the first world, a year later. Us Mudede children (Joseline and Charles) never experienced hunger, found lots of meat on the table every night, were plump like rich Americans. Indeed, when we returned to Zimbabwe, in the 1980s, we looked, lived, and ate like kings. In less than

**My parents ate bones, I ate bones, my sister ate bones—and the bones we could not crack, the dog ate.**

one generation, the problem of being undernourished was transformed into the seemingly absurd problem of trying to lose extra weight.

Despite these impressive and rapid material changes, some habits from the long poor period did not end with my parents. They were permanently imprinted on me.

One is the habit of eating everything on a plate. Another is a taste for insects (particularly termites). And yet another is a love for bones.

I love sucking them with my mouth, probing them



with my tongue, and crushing them with my teeth. As a boy, I would work on bones with complete abandon. My parents ate bones, I ate bones, my sister ate bones—and the bones we could not crack, the dog ate.

The bones that ended up in the dog's bowl were big and white-clean. Anything our teeth could tear or pull away was already gone. Nevertheless, the dog (her name was Sally) made it plain to see that we humans were hardly as thorough as we thought. The bone had many more layers of pleasure that only her kind (the long length of the dog tongue, the special potency of the enzymes in dog saliva, the musculature of the dog mouth) could reach and extract. And after Sally was done, the bone that remained, whatever was left, was well prepared to last forever, to endure into deep history, to join the realm of dinosaurs, to belong to the remotest future.

But I dispatch only *big* bones to the *longue durée*; smaller bones are crushed by my teeth and swallowed by my throat. My father, who passed away in 2010, was a big bone man, but I'm more into small and brittle bones.

No matter what kind of bone lover you are, you will rarely receive approval from Americans, many of whom have the amazing ability to call a meal done when there's still plenty of meat on a bone. Why is this the case? Is it because the United States is a super-wealthy country? Meat is cheap here? The low-class pride derived from improving and devouring the less desirable parts of animals vanished generations ago? Possibly. But one thing's for certain: You can't eat bones in peace, or without embarrassment, or without looking crazy in most dining establishments in this country. You have to eat at home or places where third-world habits are still accepted and don't seem bizarre. In Seattle, this often means visiting Ethiopian restaurants or joints in Chinatown.

**H**ere are my favorite kinds of bones, in order of preference. One, the tail of a fried fish; two, the chest bones of a baked or fried chicken; three, the midsize bones of steamed spareribs; and four (for a big bone), stewed or baked lamb.


Fish-tail bones I usually buy at the deli in Foo Lee Market—specifically, the deep-fried and very brittle bones of a red snapper's tail (\$4.99 a pound).

For chicken bones, I resort to laziness and visit Ezell's Famous Chicken, which sells a spicy breast that provides just the right crunchiness for a bite by the teeth in the middle of the mouth (\$2.50).

As for steamed spareribs, I never miss the opportunity to step into the small and very un-American-looking Duk Li Dim Sum. This place serves in a small and white bowl the kind of bones that appear to be tough but actually have been steamed to that perfect point where, after some effort, they surrender to the pressure of the molars and begin to break down (\$2.50). When I eat these spareribs, I feel like an army marching across a field.

As for lamb bones (I much prefer lamb bones to beef bones), I recently discovered the best in the city at the new Agelgil Ethiopian Restaurant. The lamb bone comes with the kitfo and tibs plate (\$29.99 for the large—it easily feeds four people) and is not soupy and yet perfect for sucking. The night I worked and worked this bone, I was surrounded by Africans who did not notice me or find my joy unusual. I was at home again. ■

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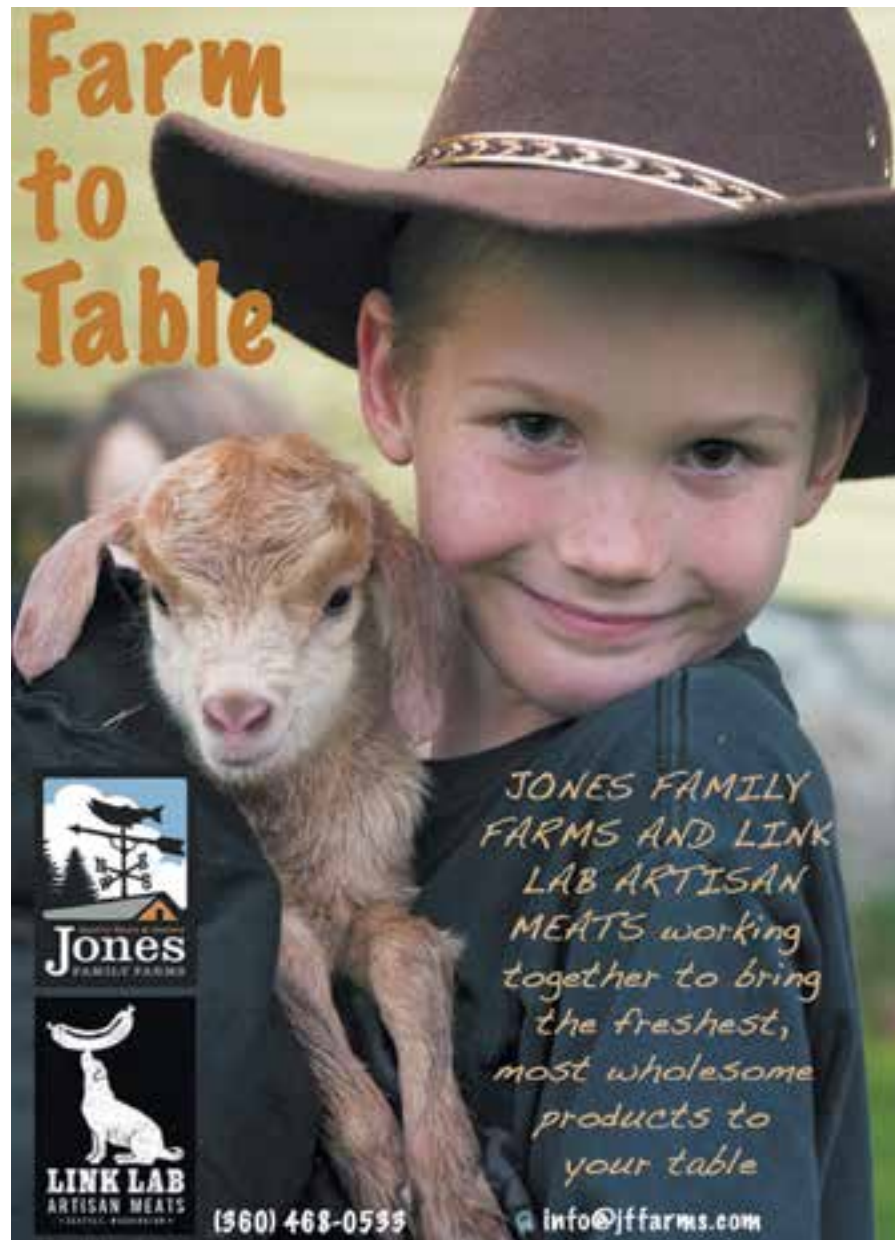
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# Food & Drink Events

See *The Stranger's* online Things to Do calendar for a complete list of food and drink events.

## EVERY FIRST MONDAY

### ★ Mamnoon Junoon

"Junoon" is Arabic for "a crazy party," and Mamnoon is having one every first Monday of the month, and it'll probably be great. Reservations required. *Mamnoon, \$65*

### Meatless Monday

In honor of the Meatless Monday movement, on every first Monday of the month Tallulah's donates 10 percent of sales to various vegetable-friendly causes like Seattle Tilth's Community Kitchens Northwest program. *Tallulah's*

## EVERY MONDAY

### ★ Paella Night

Every Monday night, the great Tamara Murphy makes probably really great paella for \$15 per person at Terra Plata. Also available: a pared-down menu of pinxtos (the Basque, harder-to-say version of tapas), Spanish-inspired cocktails, and Spanish wine. *Terra Plata, \$15, 5 pm*

### Meat Raffle Mondays

Reportedly a popular tradition in the Midwest, the meat raffle is a great opportunity to win a little actual meat, if that's your thing. Tickets go on sale at 7 p.m. and are \$1 each. There are five drawings—every half an hour starting at 7:30 and ending at 9:30 p.m. with two winners for each drawing. Prizes consist of choice cuts of meat that Chef Pete Fjosne selects from local purveyors. Previous meats include: Carlton Farms pork loins and pork belly, Niman Ranch bone-in New York strip, Grimaud Farms duck legs, Draper Valley Farms whole chicken, marrow bones, and house-smoked bacon. Participants also get happy hour drink prices. *Rhein Haus, 7 pm*

## EVERY TUES-THURS

### ★ M. Chang Fu's Chinatown Dinner

At \$425, this dinner is not cheap. (It breaks down to about \$38 per person before tax, tip, and drinks.) But it felt well worth it, considering the quality and quantity of food—and the company. When I asked chef Mark Fuller about his apparent predilection for labor-intensive, family-style dinners (Ma'ono's fried chicken is brined, buttermilk-soaked, and twice fried), he laughed, then said, "Good food takes hard work. We are trying to make something special." He continued, "Family-style is great because it's casual and fun. Usually people who go out to eat a family-style meal are actually family or good friends. These groups of people have more fun together." *Ma'ono Fried Chicken & Whisky, \$425 (feeds 10 to 12)*

## EVERY WEDNESDAY

### Tiki Night

The excellent rum bar promises "tropical libations and fiery shenanigans," along with Spam sliders every Wednesday night. *Rumba*

### ★ Onibaba Ramen at Miyabi 45th

Miyabi 45th—Wallingford's "Japanese gastropub," where chef Mutsuko Soma makes very good stuff, including her own soba—serves house-made ramen at lunchtime every Wednesday. *Miyabi 45th, 11:30 am*

### ★ Taco Wednesdays

Head over to Seattle's very own Chia pet, the ivy-covered Roanoke Tavern (serving Seattleites since 1935!), for \$1 tacos on Wednesday nights. We heart the Roanoke. *Roanoke Park Place Tavern, 4 pm*



Outstanding in the Field, July 14 & 15

## EVERY THURSDAY

### Caviar Tasting

The Seattle Caviar Company was founded in 1990, emphasizes sustainable harvesting practices, and provisions some of Seattle's best restaurants. Every Thursday evening in their little bar, you can taste all the caviar they're currently carrying, with an amuse-bouche and a glass of champagne included. *Seattle Caviar Company, 5 pm*

### Chocolate Happy Hour

Every Thursday, Chocopolis hosts a chocolate happy hour with free samples from artisan bean-to-bar chocolatiers. ACK!!! CHOCOLATE!!! *Chocopolis, free, 5 pm*

### Free Vino Verite Wine Tasting

Every Thursday, nicely stocked Capitol Hill wine shop Vino Verite hosts a drop-in wine tasting that will not part you from any of your money. *Vino Verite, free, 5 pm*

### ★ Guest Chef Night at FareStart

Every Thursday, FareStart hosts Guest Chef Night, featuring dinners from great Seattle chefs for just \$24.95. Reserve in advance for your favorites, as these tend to sell out fast. All proceeds support FareStart, whose mission is to provide "a community that transforms lives by empowering homeless and disadvantaged men, women, and families to achieve self-sufficiency through life skills, job training, and employment in the food service industry." FareStart is a fantastic thing, and you should go to this often. *FareStart, \$24.95, 6 pm*

## EVERY THURS & SAT

### ★ Free Wine Tasting at Esquin Wine Merchants

Behemoth Sodo wine emporium Esquin offers free wine tastings every Thursday and Saturday, with themes like "92 Points and Above," "Viva Argentina," and "Under \$10 Specials." Sometimes winemakers join in, and snacks are not unheard of. Check their website to find out which wines they're uncorking. *Esquin Wine Merchants, free, 5 pm*

## EVERY FIRST FRIDAY

### ★ Free Fry Friday

On the first Friday of the month, you get a free order of fries just for stopping by either Moe Bar or Pike Street Fish Fry! Whoa! *Pike Street Fish Fry, free, 3 pm*

## EVERY FRIDAY

### Friday Beer-Tasting

Every Friday, fancy grocery Cone & Steiner pours free samples of beer that you may enjoy whilst perusing their fine goods. *Cone & Steiner, free, 5–8 pm*

### ★ Happy Hour at the Swedish Club

Every Friday evening, prospective members are invited to enjoy the Swedish Club's bar with its spectacular Lake Union view, balcony, drinks, *Smörgås* sandwiches, and other Swedish snacks (plus a full dinner menu in the dining room), and live music. There's \$5 beer and wine, plus Jeppson's Malört, a Swedish spiced liqueur flavored with wormwood and known to be an acquired taste ("like grapefruit and gasoline," one fan says). Once you see the Swedish Club, you'll realize that "prospective members" includes you. *Swedish Cultural Center, 5 pm*

## EVERY FRI & SAT

### Biscuit Bitch Late-Night Breakfast

The goal of Biscuit Bitch is "to bring fresh, homemade food with attitude to the partying masses of Downtown Seattle" on Friday and Saturday nights. They do this with biscuits and gravy/jam/etc. served in various bitchy incarnations for prices ranging between \$5 and \$13. *Caffe Lieto, 9 pm–2 am*

## EVERY SATURDAY

### Wine Tasting at Cone & Steiner

Every Saturday, fancy grocery Cone & Steiner pours free samples of four wines that you may enjoy whilst perusing their fine goods. *Cone & Steiner, free, noon–5 pm*

## EVERY SAT & SUN

### ★ Bottomless Mimosas

Bottomless anything is good, especially if it involves champagne. At weekend brunch at Ma'ono or Agrodolce, your mimosa (\$12 and \$14, respectively) never ends. And at Golden Beetle, \$15 mimosas are bottomless at weekday lunch AND weekend brunch—and they're made with fresh juices and house-made syrups and shrubs. (GB says, "Please note: Your glass will actually have a bottom, for ease of drinking and mess-related reasons, however, we will keep refilling it for you.") *Ma'ono, Agrodolce, Golden Beetle, \$12–\$15, 10 am*

the popular cooking show that's been with us for more than a decade now. He'll be putting on a live version of the show at the Moore, and the Book Larder will be there too with copies of Kimball's *Complete TV Cookbook* and *Complete Vegetarian Cookbook* for purchase. *Moore Theatre, \$32.50–\$96.50, 8 pm*

## APRIL 9–10, MAY 14–15

### Teaching Dinner at the Imagine Food Space

Maxime Bilet, coauthor of *Modernist Cuisine*, spends the evening teaching you "the secrets to creating intense flavor using modern techniques for the home kitchen." Participants will get 10 tastes, which they will have a hand in helping create, but also this: "While things like knife skills are important, we want to focus on the actual making of the dish, the flavors, textures, and chemistry, not the prep. No chopping onions here!" *Imagine Food, \$125*

## APRIL 11

### Honor Society Coffee Pop-Up and Launch Party

Honor Society Coffee is a boutique roastery and cafe launching this summer, and this pop-up inside the Little London Plane is their kickoff. They'll be preparing espresso, food, wine, and cocktails. *The Little London Plane, 9 am*

### ★ Miles James + Alexandria Nicole Cellars

Miles James, the chef/owner of the late, great Dot's Delicatessen, whips up a multicourse menu featuring "the bounty of this year's early spring and thoughtfully paired wine selections" from Alexandria Nicole Cellars. *Esquin Wine Merchants, \$150–\$175, 6:30 pm*

## APRIL 12–23

### Seattle Restaurant Week

It's a two-week "week" that comes twice a year: Sunday through Thursday, 150-plus restaurants offer set-menu, three-course dinners at a somewhat discounted rate. How much do you save? Depends, but generally it's like getting dessert free (and not getting to choose from the whole menu). *Various locations, \$30*

## APRIL 19

### ★ Sourdough 101 with Sea Wolf Bakery

Jesse and Kit Schumann, the team behind Sea Wolf Bakery, show up at the Book Larder kitchen to teach you how to mix, fold, knead, and generally make sure your bread gets a little sour (but not too sour!). *The Book Larder, \$65, 9:30 am*

## APRIL 23

### STEM: Science Uncorked

It's just like a regular wine tasting, but it's at the Pacific Science Center, so a bunch of science people are going to be talking to you about why the wine is tasting the way it's tasting. Unlimited tastings! And appetizers. *Pacific Science Center, \$45, 7 pm*

## APRIL 24

### Arcade Lights Artisan Food, Craft Beer & Wine Festival

It's a tasting festival, highlighting craft wine, beer, nonalcoholic beverages, and sweet and savory bites. The entry fee includes 10 tokens to get you started. *Pike Place Market, \$45–\$120, 7 pm*

## APRIL 30

### ★ Dining Out for Life

Eat out today and part of your tab (usually around 30 percent) will be donated to Lifelong AIDS Alliance. Participating restaurants (numbering almost 150 in total) include Smith, Skillet, Oddfellows, and Naked City. Fogón Cocina Mexicana and Witness are among the elite few donating an impressive 50 percent of tabs. One night only! *Various locations*

## MAY 2

### Taco Libre Taco Truck Showdown

More than 30 food trucks will be

competing to be named "best taco in Seattle"—each truck will have a its own "taco-inspired dish" under \$5. In addition, there will be two beer gardens and on-site entertainment. *Union Station, 5 pm*

## MAY 3

### Seattle Bike-n-Brews

Starting at the Schooner Exact Brewpub (located right by the West Seattle Bridge), it's a beer and bike ride thing that heads south along the Green River Trail and then loops back up. The organizers are careful to note that this is a very flat route (a rarity around here) and that you can choose between the 30- and 40-mile options (so that's some significant peddling). *Schooner Exact Brewpub, 9 am*

## MAY 7–17

### Seattle Beer Week

For an entire 10 days, about 20 bars and taphouses across the city, (including stellar options like die Bierstube, Brouwer's, Burgundian, and Naked City Taphouse) throw a bevy of special beer-related events, including tastings, debuts of special brews, and even a beer-can-car derby. *Various locations*

## MAY 16

### ★ Pierogi Festival

This annual event should give you your fill of meat, potato and cheese, and sauerkraut and mushroom pierogi. Also a beer garden, workshops, and entertainment! *Polish Home, 11 am*

## JUNE 26–28

### Portland International Beerfest

Swing down and check on our cute but precocious sibling city, where they'll be trotting out all the hardest-to-find brews from around the world. Don't want to make the long haul all the way down there? Hold tight! The same festival migrates up here on July 10. *Various locations*

## JULY 10–12

### Seattle International Beerfest

"Taste the greatest beers you've never heard of"—hundreds of them, from a dozen-plus countries, with food trucks and bands, too. If you love beer, be here. *Fisher Pavilion, \$25–\$45*

## JULY 11

### ★ Free Slurpee Day

Every year on 7/11, 7-Eleven gives away free small Slurpees. Go to the nearest location and claim what is yours and then head to the next 7-Eleven and do the same thing.

## JULY 14

### ★ Outstanding in the Field Dinner with Zoi Antonitsas

This event at Hama Hama Seafood is a unique combination of chef and site, and it is centered on an oyster dinner chef Zoi Antonitsas (of Westward ) sets up right on the shores of Dabob Bay. *Hama Hama Seafood Company, \$220, 4 pm*

## JULY 15

### ★ Outstanding in the Field Dinner with Rachel Yang

Guest chef Rachel Yang (taste her work at Joule, Revel, and Trove) will create a Korean, French, Pacific Northwestern feast from the harvest of Local Roots Farm, to be enjoyed on-site. *Local Roots Farm, \$210, 4 pm*

## AUGUST 7–9

### SalmonFest Seattle

It's a street fair and salmon bake! *Lake City Community Center*

## AUGUST 14

### Sunset Supper at Pike Place Market

It's an annual Pike Place Market dinner event to help raise money for the wonderful and worthy Northwest Harvest. Last year they raised \$286,565! *Pike Place Market*



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# The Sauce's Recommended Restaurants

## BALLARD

**BARNACLE**  
4743 Ballard Ave NW, 706-3379  
**DINNER**  
Renee Erickson's teeny-tiny, Euro-style bar is attached to her renowned restaurant the Walrus and the Carpenter (making it the best-named place ever). Its menu of great snacks, amaro, and lovely wine will knock your socks off.

**BITTERROOT**  
5239 Ballard Ave NW, 588-1577  
**BRUNCH, LUNCH, DINNER**  
Bitterroot uses an in-house smoker and picturesque stacks of apple wood to very good effect, especially with the chicken and the smoked-tomato-and-salt Bloody Mary. Sides are way better than average, especially the super-fluffy grits.

**BRIMMER & HEELTAP**  
425 NW Market St, 420-2534  
**DINNER**  
Brimmer & Heeltap is where the late, great Le Gourmand used to be in Ballard. The short menu of gastropub-type food, with just the right whispers of Asian ingredients, is by chef Mike Whisenhunt (previously at Revel).

**CAFE BESALU**  
5909 24th Ave NW, 789-1463  
**BREAKFAST, LUNCH**  
At Besalu, ham-and-cheese and chocolate croissants, orange-glazed brioche, quiche, and more are all made with benevolent obsessiveness by pastry chef/co-owner James Miller. Everybody agrees: SO GOOD. Excellent coffee, too.

**CAFE MUNIR**  
2408 NW 80th St, 783-4190  
**DINNER**  
This pleasant little Lebanese restaurant is owned by Rajah Gargour, who grew up in the Middle East (Lebanon and Jordan, to be exact). Munir serves excellent, traditional, small plates of mezze. Also: a fine selection of single-malt whiskies.

**DELANCEY**  
1415 NW 70th St, 838-1960  
**DINNER**  
Delancey is a Ballard pizzeria with pie in the thin-crust mode of the (rightly) revered Di Fara in Brooklyn. The waits are long and the spare-chic interior gets loud, but if you are willing to dedicate three hours to dinner out, the pizza is mighty fine.

**LA CARTA DE OAXACA**  
5431 Ballard Ave NW, 782-8722  
**LUNCH, DINNER**  
The best seat here is at the counter, where you can watch the corn tortillas be made by hand. There is always a wait, but it is always worth it for the mole negro Oaxaqueno.

**MIKE'S CHILI PARLOR**  
1447 NW Ballard Way, 782-2808  
**LUNCH, DINNER**  
Mike's is a dive bar with sports on the telly and that comforting smell of a workingman's armpit. It's a place where one could sit down in a booth with a frosty glass of watery domestic and a plate smothered in a version of chili that merges the almighty Ohio with the behemoth Texas and feel like you've arrived at your favorite pub, even if you've never been there before.

**OCHO**  
2325 NW Market St, 784-0699  
**DINNER**  
Ocho feels like a tapas bar should: a crowded, informal neighborhood place. The Ocho outing is for tasting things you probably aren't making at home: garlicky gambas, warm plates of octopus with white beans and chorizo, pan con chocolate (a dessert toast that goes from sweet to salty to heat in a magical manner). The bar's specialty is a \$10 añejo margarita (which is worth it), but decent tumblersful of wine may be had for cheap.

**SEÑOR MOOSE CAFE**  
5242 Leary Ave NW, 784-5568  
**BREAKFAST, LUNCH, DINNER**  
Things people especially love at Señor Moose: the Mexican breakfasts and the tortilla soup. The former includes excellent huevos rancheros, awesome chilaquiles, and extra-supergood homemade chorizo.

**STAPLE & FANCY MERCANTILE**  
4739 Ballard Ave NW, 789-1200  
**DINNER**  
Brought to you by Ethan Stowell (Anchovies & Olives, How to Cook a Wolf, Tavolata, more), Staple & Fancy has a local, seasonal, Italianate "staple" menu with a "fancy" option where the chef makes a multicourse feast for your whole table.

**THE WALRUS AND THE CARPENTER**  
4743 Ballard Ave NW, 395-9227  
**DINNER**  
Renee Erickson runs this celebrated Ballard oyster bar, which also serves local clams and mussels, house-smoked fish, frites, and specialty meats, and everybody who eats here loves all of it.

## BEACON HILL/COLUMBIA CITY/RAINIER VALLEY

**BAJA BISTRO**  
2414 Beacon Ave S, 323-0953  
**BREAKFAST, LUNCH, DINNER**  
In the morning and early afternoon, Baja Bistro functions as a coffeehouse and diner, with chilaquiles, breakfast tacos, and Stumptown coffee. At dinnertime, Baja Bistro becomes an adamantly casual outpost for authentic Baja California-style Mexican cuisine. Starting at 3 p.m., Baja Bistro's bar offers a happy-hour menu until 7 p.m. and drinks all night long—and becomes very, very gay on Wednesdays. This place is magical.

**BAR DEL CORSO**  
3057 Beacon Ave S, 395-2069  
**DINNER**  
Jerry Corso—beloved in Seattle cooking from his days at Cafe Lago, Harvest Vine, and Campagne—and his wife, Angelina Tolentino, live on Beacon Hill, and Bar del Corso is a great neighborhood spot. But first and foremost, it's an excellent Italian restaurant with great small plates of vegetables and wood-fired Neapolitan pizza, most made with local and seasonal ingredients.

**COLUMBIA CITY BAKERY**  
4865 Rainier Ave S, 723-6023  
**BREAKFAST, LUNCH**  
Ham-and-Gruyère croissants, the multigrain sunflower bread, chocolate whiskey tea cake, the mortadella and Mama Lil's peppers sandwich on ciabatta, and daily, fresh-baked



quiches and tortas. There's nothing here that isn't delicious.

**EL QUETZAL**  
3209 Beacon Ave S, 329-2970  
**LUNCH, DINNER**  
El Quetzal's Mexican food isn't run-of-the-mill, pool-of-cheese Tex-Mex—owner Juan Montiel uses some of his mom's original recipes, and the man loves cactus. The huara-che norteño, piled high with nopales and chorizo, is wonderful. People also rave about the tortas.

**ISLAND SOUL CARIBBEAN CUISINE**  
4869 Rainier Ave S, 329-1202  
**BRUNCH, LUNCH, DINNER**  
Owner Theo Martin has created a space that is as much a community gathering spot as it is a restaurant. But make no mistake, the people come hungry for the Caribbean and soul food dishes like oxtail stew, Southern fried hens, gumbo, and goat curry. The tiny in-house bar also makes great rum cocktails.

**LA MEDUSA**  
4857 Rainier Ave S, 723-2192  
**DINNER**  
La Medusa's seasonal, chalkboard menus of lovely Italian and Mediterranean dishes, made with lots of local and high-quality ingredients, make it a Columbia City favorite.

**LA TERANGA**  
4903 Rainier Ave S, 725-1188  
**LUNCH, DINNER**  
Bring friends—no more than three, though—to this tiny sliver of a restaurant serving traditional Senegalese dishes like thieboudienne (fish simmered in a spicy tomato sauce with cassava) and goat curry. Chef Mamadou Diakhate will likely be your server, too; his charm and conversation will help you overlook what might be a long wait.

**PHO BAC**  
3300 Rainier Ave S, 725-4418  
**BREAKFAST, LUNCH, DINNER**  
Not to be confused with the Pho Bac in the International District, this Pho Bac is the one just off Rainier Avenue with the bright, spray-painted mural of a girl in a hoodie. You can get pho anywhere in this town, but the broth here is always rich and

flavorful. Cash only. (But they have an ATM.)

**SAN FERNANDO ROASTED PERUVIAN CHICKEN**  
900 Rainier Ave S, 331-3763  
**LUNCH, DINNER**  
As the name suggests, San Fernando's specialty is pollo a la brasa, Peruvian charcoal-roasted chicken, served with french fries and house-made salsa. You'll want to be generous with the green one—bright and piquant, made with fresh chilies and cilantro.

**TACOS EL ASADERO**  
3513 Rainier Ave S, 722-9977  
**LUNCH, DINNER**  
Yes, there are other taco buses. But Tacos El Asadero will always be the one, the only, the greatest taco bus in town.

## BELLTOWN/QUEEN ANNE/INTERBAY

**CHINOOK'S AT SALMON BAY**  
1900 W Nickerson St, 283-4665  
**BREAKFAST, LUNCH, DINNER**  
Inevitably, your parents will come to visit you and want to have local seafood. You should take them to Chinook's, which is tucked into the low-key Fisherman's Terminal, far from the tourists, where the working fishing boats find moorage. The view is sweet, the seafood fresh, and everyone will be happy.

**LLOYDMARTIN**  
1525 Queen Anne Ave N, 420-7602  
**DINNER**  
Chicago native Sam Crannell serves "product-driven" small plates with cocktails and wine at his Queen Anne place. Named after his two granddads, the small, dark-wooded restaurant has a simplicity that more eateries should aspire to—the food is good without making a lot of fuss. LloydMartin is not cheap, but it is worth it.

**TAVOLÀTA**  
2323 Second Ave, 838-8008  
**DINNER**  
Ethan Stowell's Tavolàta is a home for Italian food. The all-house-made pasta (even the usually factory-made shapes—there's an extruder in the basement) possesses a fresh,

springy, bouncy quality and a texture that's less slick, more sauce-sticky and absorptive of flavor.

**TILIKUM PLACE CAFE**  
407 Cedar St, 282-4830  
**BREAKFAST, BRUNCH, LUNCH, DINNER**  
Tilikum Place Cafe is a pleasant cafe by day (with lunch and brunch) and an inviting bistro by night, offering everything from tarts and homemade pastries to sardine sandwiches, pork braised in milk, pasta, and fry-ups. It's a favorite in the neighborhood and beyond.

## CAPITOL HILL

**ALTURA**  
617 Broadway E, 402-6749  
**DINNER**  
In Italian, "Altura" means, roughly, a place on high. Dinner at Altura is expensive, but this is food of another order: Every plate is painstakingly composed, every bite compelling. The menu is Italianate local/seasonal/organic/foraged/etc., and it's the sort of elevated eating you'll feel lucky to experience—when food becomes a drug, it is fine dining indeed.

**BA BAR**  
550 12th Ave, 328-2030  
**BREAKFAST, LUNCH, DINNER**  
Ba Bar is a Vietnamese street-food and noodle spot from Eric Banh (Monsoon). There's superlative pho, vermicelli bowls, rotisserie lemon-grass chicken, various small plates, and more, all made with high-quality, local ingredients. Also: cocktails, including mint juleps and Moscow mules served in proper silver and copper cups. And Ba Bar is open until 4 a.m. (!) on the weekend.

**LARK**  
952 E Seneca St, 323-5275  
**DINNER**  
Chef John Sundstrom's beloved Seattle restaurant has moved from its original 12th Avenue location to an expansive new space in the nearby historic Central Agency building. The menu features classic Lark dishes, along with new items.

**LITTLE UNCLE**  
1509 E Madison St, 329-1503  
**LUNCH, DINNER**  
Brought to you by chef Wiley Frank and his wife, Poncharee Kounpungchart, also a chef, who are both extremely nice people. Little Uncle's superlative, inexpensive Thai food is exceptionally fresh, legitimately spicy, and just great. You can place your order online, and they'll have it waiting for you.

**MAMNOON**  
1508 Melrose Ave, 906-9606  
**LUNCH, DINNER**  
Mamnoon serves upscale, bold, perfectly seasoned Lebanese/Syrian food, including a selection of delicious, freshly baked flat and leavened breads. If you don't want to sit in the dark, modern dining room, you can place orders to go at Mamnoon's take-out window.

**POPPY**  
622 Broadway E, 324-1108  
**DINNER**  
At Poppy, former Herbfarm maestro Jerry Traunfeld fuses the Indian culinary tradition of the thali—a platter featuring a variety of small dishes—with his long-standing love of local/seasonal ingredients and ambitious Northwest cuisine.

**SITKA & SPRUCE**  
1531 Melrose Ave, 324-0662  
**BRUNCH, LUNCH, DINNER**  
Matt Dillon's locally focused Sitka & Spruce is world-famous, and rightfully so. Preparations revolve around simple, clear, lovely flavors; sauces are sparing; nothing's overwrought; and the freshest produce, meat, and seafood meet again and again with the utmost care.

**SPINASSE**  
1531 14th Ave, 251-7673  
**DINNER**  
The interior is picturesque, with the kitchen on display as a portrait in craft. The noise level gets high, as do the prices. Still, Spinasse is one of Seattle's most delicious places.

**TALULLAH'S**  
550 19th Ave E, 860-0077  
**BRUNCH, DINNER**  
Linda Derschang—of Linda's, King's Hardware, Smith, Oddfellows, and Bait Shop—runs this airy, stylish-but-not-trying-too-hard-to-be-stylish restaurant, named after her daughter and located on a quiet corner: The simple, seasonal menu is "vegetable-driven without being vegetarian"—think big salads, whole grains, and a few good quality meats.

**VOLUNTEER PARK CAFE**  
1501 17th Ave E, 328-3155  
**BREAKFAST, BRUNCH, LUNCH, DINNER**  
Volunteer Park Cafe's focus: simple food, local ingredients. Where an old-timey corner store used to be, VPC serves breakfast, lunch, and dinner: fresh baked goods, brioche French toast, panini, pot pies, artisan pizzas, seasonal entrées (and also wine, beer, and meals to go).

## CENTRAL DISTRICT/MADRONA/MADISON VALLEY

**THE BARBECUE PIT**  
2509 E Cherry St, 724-0005  
**LUNCH, DINNER**  
The pitmaster, Pookie, smokes his excellent meat using fallen branches collected from throughout the Central District. Note: Cash only!

**BISTRO TURKUAZ**  
1114 34th Ave, 324-3039  
**DINNER**  
Bistro Turkuaz serves delicious Turkish food. It's family-run, and mom does the cooking. Half the menu is small dishes: baked feta, eggplant in yogurt, hummus. The other half is kebabs: lamb, beef, and more.

**CAFE FLORA**  
2901 E Madison St, 325-9100  
**BREAKFAST, BRUNCH, LUNCH, DINNER**  
Cafe Flora was born in 1991 of a utopian dream. It was to be—according to three Madison Valley friends—the perfect restaurant: community-based, using local and organic ingredients whenever possible, and fully, ambitiously vegetarian. Years later, it remains a Seattle destination for upscale meat-free cuisine, presenting rigorously ethical, ecofriendly cuisine that's good enough to inspire lust in vegetarians.

**HARVEST VINE**  
2701 E Madison St, 320-9771  
**DINNER**  
Harvest Vine has been serving tapas in Madison Valley since before anyone knew how to pronounce it: aged Spanish cheeses, anchovies, seared



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## Recommended Restaurants

sea scallops, mushrooms sautéed with leeks and scrambled eggs, a whole pan-fried trout, Spanish ham.

### HI SPOT CAFE

1410 34th Ave, 325-7905  
BREAKFAST, BRUNCH, LUNCH

A Madrona institution, Hi Spot has been drawing lines for its baked goods, scrambles, pancakes, and salads for the 30-plus years it has been open.

### MESKEL

2605 E Cherry St, 860-1724  
LUNCH, DINNER

Flavors burn a little brighter at Meskel, and the menu extends beyond the standard wots (bebere-spiced stews), tibbs (cubed-meat sautés), and veggie combos. And here the injera isn't just a floppy, edible utensil, but a lively flavor unto itself, lending a cool, pleasantly sour counterpoint to all the slow-cooked stews. Also, for summertime: outdoor seating!

### MOONLIGHT CAFE

1919 S Jackson St, 322-3378  
LUNCH, DINNER

Sometimes, through a weird confluence of perfect spices and glutinous magic, fake meat is better than actual meat. This is the case at Moonlight Cafe. The Vietnamese veggie, soy, and fake-meat dishes are so good, there's no reason to stray to their formerly sentient counterparts, though a bona fide meat menu is also offered.

### NORTHWEST TOFU

1913 S Jackson St, 328-8320  
BREAKFAST, LUNCH, DINNER

Besides making tofu and soy milk in-house, Northwest Tofu serves very good dim sum—cooked to order instead of served off a cart—in their small dining room every day. You can also get congee and, of course, the freshest tofu ever.

### DOWNTOWN

#### EMMETT WATSON'S OYSTER BAR

1916 Pike Place #16, 448-7721  
LUNCH, DINNER

The place's motto is "Beer, Wine, and Food for Thought, Est. 1978," and while the whole place is great, the small bar in the back is the greatest. Oysters on the half shell are the obvious choice, served no-nonsense with cocktail sauce and lemon. Also excellent: the clam chowder.

### FARESTART

700 Virginia St, 443-1233  
LUNCH, DINNER

FareStart serves lunch Monday through Friday, and every Thursday evening hosts Guest Chef Night featuring dinners from great Seattle chefs—reserve in advance for your favorites, as these tend to sell out fast. All restaurant proceeds support FareStart's mission to provide "a community that transforms lives by empowering homeless and disadvantaged men, women, and families to achieve self-sufficiency through life skills, job training and employment in the food service industry." FareStart is a fantastic thing, and you should go there often.

### IL CORVO PASTA

217 James St, 538-0999  
LUNCH

Il Corvo, which means "the crow," is a place for handmade pasta lunches brought to you by chef Mike Easton. Easton makes his pasta with vintage hand-cranked machines, tops it with made-to-order sauces and seasonal vegetables, and

serves it for less than \$10 per plate. It's really, really good.

### JACK'S FISH SPOT

1514 PIKE PLACE, 467-0514  
LUNCH

Jack's is a no-frills affair. You can buy fresh seafood, or line up to order freshly fried oysters, fish 'n' chips, or piping-hot bowls of chowder. It's the freshness that you're paying for, not ambience—if you're lucky, you can snag a bar stool or a place to stand at Jack's tiny counter area, surrounded by buckets of ice and Dungeness crab.

### LE PICHET

1933 First Ave, 256-1499  
BREAKFAST, LUNCH, DINNER

Unfussy, delicious, uncluttered, wonderful. Here is the place to enjoy all the amazing things the French do to meat—rillettes, confit, pâté. Soups and fish and salads and everything else are marvelous, too.

### LOULAY

600 Union St, 402-4588  
BREAKFAST, BRUNCH, LUNCH, DINNER

Thierry Rautureau, aka the Chef in the Hat, formerly of Rover's and still of Luc, runs this 4,000-square-foot French restaurant downtown. Loulay goes big on rich, French flavors—foie gras, pork cheeks, rib eye steak, duck confit—and old-school flourishes. There are few places in town where you can indulge on this level.

### MATT'S IN THE MARKET

94 Pike St #32, 467-7909  
LUNCH, DINNER

Matt's is an intensely pleasant place to be, overlooking the Pike Place Market with views of the big clock and glinting slices of the Sound—there aren't too many tables crammed in, everyone seems to be a regular, there's a celebratory air. The dinner menu changes regularly, featuring lots of very fresh seafood.

### PALACE KITCHEN

2030 Fifth Ave, 448-2001  
DINNER

Hands down the best of Tom Douglas's 436 Seattle restaurants, Palace Kitchen will please both out-of-town visitors and jaded locals. It's a long-time (since 1996!) late-night favorite for those who have the cash—the full menu is served until one o'clock in the morning. The Palace Burger is possibly the original gourmet burger in the city.

### EASTLAKE/ SOUTH LAKE UNION

### 13 COINS

125 Boren Ave N, 682-2513  
BREAKFAST, LUNCH, DINNER

Dark and swanky, this 24-hour dining den blends a mid-1970s bachelor-pad vibe with pricey, retro grill fare. The Coins is most famous for its seating—both the row of high-backed cushy swivel chairs at the long counter and the cushy-walled booths. The food can be hit-or-miss, but if you need a steak-and-lobster combo at 4:30 in the morning, this is your place.

### BLIND PIG BISTRO

2238 Eastlake Ave E, 329-2744  
DINNER

Where Sitka & Spruce started out, then Nettle town lived, chef Charles Walpole has his own, also great, tiny first restaurant. The pig here is on one deep-orange-red wall, in the form of a taxidermied boar's head, and on the menu, maybe in the form of pork belly with the fat all bacony-crisp and the meat all rich, plus little, sweet baby turnips, braised

red cabbage, and the surprise of horseradish jam. The menu is sea-sonable, the prices are reasonable, fishes are cooked precisely right, sauces may cause sharing issues.

### CICCHETTI

121 E Boston St, 859-4155  
DINNER

Longtime favorite Italian restaurant Serafina's more casual (and more fun) little sister serves cocktails, wine, and small plates inspired by the version of tapas found in Venice, much of it made in the kitchen's wood-burning oven.

### LE FOURNIL

3230 Eastlake Ave E, 328-6523  
BREAKFAST, LUNCH

Without a doubt, Le Fournil is one of the best bakeries in town—everyone agrees, especially about the croissants. (Get the croissants.)

### MISTRAL KITCHEN

2020 Westlake Ave, 623-1922  
BRUNCH, LUNCH, DINNER

Born at the beginning of 2010, Mistral Kitchen is a mammoth, starkly contemporary space on Westlake with multiple kitchens, dining options from à la carte crudos to eight-course set menus, and a bar serving craft cocktails. The financially challenged can get a look/taste/sip at happy hour.

### PAM'S KITCHEN

609 Eastlake Ave E, 420-2320  
DINNER

Pam's Kitchen makes delicious (and reasonably priced!) Caribbean/Trinidadian food, specifically a goat curry wrapped in fried flatbread roti.

### FREMONT/ WALLINGFORD

### BOURBON & BONES

4350 Leary Way NW, 582-2241  
DINNER

Brought to you by Michael Law—formerly of the Wandering Goose—Bourbon & Bones smokes meats in its huge, on-site smokehouse, which has a window so you can watch the meat. Also: fried chicken and all the usual sides, plus tons of booze, all in a cozy barroom setting.

### BROUWER'S CAFE

400 N 35th St, 267-2437  
LUNCH, DINNER

Belgian cuisine offers all kinds of peasantry things: steamed mussels, frites, the creamy chicken-leek stew known as waterzooi, the beer-braised beef stew known as carbonnade. All of these are served at Brouwer's, and the kitchen gets the flavors right. And if you love beer, you're gonna freak out on the 64 taps and 300-plus bottles.

### JOULE

3506 Stone Way N, 632-5685  
BRUNCH, DINNER

Joule relocated from its original location on 45th into a refurbished warehouse on Stone Way in late 2012; chef/owners Rachel Yang and Seif Chirchi's Korean-influenced cuisine is, possibly, better than ever. The highly stylish space has great wallpaper; a communal table, and a neat fire pit in front.

### MIYABI 45TH

2208 N 45th St, 632-4545  
DINNER

Seattle finally has a soba joint! From Mutsuko Soma—formerly of Harvest Vine, Chez Shea, and Saito's—Miyabi 45th offers esoteric delights like the "famous uni shot" and skate wings with pickled plum, along with the main attraction, soba made in-house from Washington



grain. Served hot or cold, with or without broth, the mildly bouncy, delicately earthy buckwheat noodles come in a variety of guises, some hearty (duck and leek), some light (mushrooms and truffle oil).

**PACIFIC INN PUB**

**3501 Stone Way N, 547-2967  
LUNCH, DINNER**

The best fish 'n' chips in the city.

**PASEO**

**4225 Fremont Ave N, 545-7440  
LUNCH, DINNER**

After its sudden, traumatic closure in 2014, Paseo promptly reopened under new ownership that promised to change nothing. Go back and order the roast pork sandwich and see for yourself.

**REVEL**

**403 N 36th St, 547-2040  
BRUNCH, LUNCH, DINNER**

Korean-inspired street food from Rachel Yang and Seif Chirchi of Joule. Think pork-belly pancakes, short-rib dumplings, Dungeness crab noodles, and rice bowls topped with grilled meats and house-made kimchi. Also: good cocktails, soju, and creative desserts.

**RESTAURANT ROUX**

**4201 Fremont Ave N, 547-5420  
BRUNCH, DINNER**

Restaurant Roux is the sit-down place from Where Ya at Matt's Matthew Lewis, named after the combination of hot butter and flour that starts out lots of recipes in his native New Orleans. At Roux, you can expect the same food that made Matt's truck famous—from jambalaya and gumbo to beignets and pecan pie—plus some fancier French Creole-inspired stuff like seared foie gras with Benton's country ham and spicy turtle and pork Bolognese.

**ROCKCREEK**

**4300 Fremont Ave N, 557-7532  
BRUNCH, DINNER**

RockCreek offers "globally sourced" seafood, which, in the current local-obsessed climate, is both courageous (carbon footprint be damned!) and off-putting (carbon footprint be damned?). But chef/owner Eric Donnelly—formerly of Toulouse Petit—makes some of Seattle's best seafood at RockCreek. There may be missteps, but overall, it's food that makes you happy to be alive, regardless of where the fish flew in from.

**WESTWARD**

**2501 N Northlake Way, 552-8215  
BRUNCH, LUNCH, DINNER**

Chef Zoi Antonitsas (formerly of the late, great Madison Park Conservatory) turns her attention to seafood, with an eye for fresh, Greek flavors. The results are wonderful: fried squid with skordalia, baked gigante beans with tomato feta, grilled haloumi cheese. Don't miss the whole wood-grilled trout.

**GEORGETOWN/SODO**

**THE CORSON BUILDING**

**5609 Corson Ave S, 762-3330  
DINNER**

While trains intermittently rumble past and small planes occasionally scream overhead, the Corson Building (c. 1910) sits behind its wisteria-and-rose-covered wrought-iron fence, an island of loveliness marooned in Georgetown's grit. Inside, everything's picturesquely rustic and seating is communal. Matt Dillon's reverence for the local and the seasonal is everywhere in evidence. Dinner here is always a special occasion.

**GASTROPOD**

**3201 First Ave S, 403-1228**

**DINNER**

Masterminded by Travis Kukull, Gastropod occupies Epic Ales' tiny, clubhouse-style tasting room in Sodo and has a short but fascinating menu, which might include miso/black garlic-baked Hama Hama oysters and roasted brussels sprout okonomiyaki with soy truffle emulsion. The not-all-that-small plates are, in general, goddamned great, and the Epic beers are interesting and generally wonderful, too.

**GEORGETOWN LIQUOR COMPANY**

**5501 Airport Way S, 763-6764  
LUNCH, DINNER**

Georgetown Liquor Company doesn't actually make booze, but it's a neighborhood favorite for drinks as well as high-minded vegetarian pub grub (creative salads, soups, sandwiches, wild mushroom tamales, etc.). They also have vintage arcade machines as well as assorted Atari and Nintendo consoles.

**KAUAI FAMILY RESTAURANT**

**6324 Sixth Ave S, 762-3469  
BREAKFAST, BRUNCH, LUNCH, DINNER**

The most authentic Hawaiian food in town—loco moco, Spam musubi, poi, saimin, plate lunches/dinners, macaroni salad—is found in a strip mall in Georgetown, and the place is low-key, friendly, and overall great. Chinese, Japanese, and Filipino dishes are also available, all prepared "local" (Hawaiian) style.

**MARUTA SHOTEN**

**1024 S Bailey St, 767-5002  
LUNCH**

Mostly a family-run Japanese grocery, Maruta is also home to a to-go lunch counter where you can order comfort food like chicken kara-age, bento boxes with pork tonkatsu, and good sushi. Bonus: At 5 p.m. every day, all the sushi is marked down to half price—a great deal, if you can beat the crowds!

**SCHOONER EXACT BREWERY**

**3901 First Ave S, 432-9734  
BRUNCH, LUNCH, DINNER**

Tucked away deep in Sodo, Schooner Exact does many things right: great beer, way better than average pub food (beer-steamed clams, petite tender steak, and an "adult grilled cheese" sandwich made with Swiss on rye bread), and most important, some of the best service in town. The restaurant here is truly kid-friendly.

**SLIM'S LAST CHANCE CHILI SHACK**

**5606 First Ave S, 762-7900  
LUNCH, DINNER**

Slim's has a great country-time roadhouse vibe; in summertime, bands play on the bed of an old Ford F-600 in the big backyard while happy people sweat over bowls of liquid meat, then cool down with pitchers of beer. The chili ranges from traditional (Texas Red) to alternative (turkey and white bean). They're all good, and served either straight-up or, ingeniously, ladled over your choice of white cheddar grits or jalapeño mac 'n' cheese.

**STELLAR PIZZA**

**5513 Airport Way S, 763-1660  
LUNCH, DINNER**

At Stellar, a favorite spot in Georgetown since 2001, the atmosphere is pleasant retro hodgepodge, the pizzas are classic American-style instead of namby-pamby Neapolitan, and there's pinball. Also a photo booth and a designated all-ages zone.

**GREENWOOD/PHINNEY**

**BARANOF**

**8549 Greenwood Ave N, 782-9260  
BREAKFAST, LUNCH, DINNER**

The Baranof is a crusty old diner that feels like it's been open forever, complete with an awesome nautical-themed dive bar that's open from 6 a.m. until two o'clock in the morning every damn day (also of note: karaoke!). The food is unexpectedly good, especially the clam chowder and the roasted-turkey sandwich. Saturday-morning bingo in the bar is completely fun and totally surreal.

**BONGOS CUBAN CAFE**

**6501 Aurora Ave N, 420-8548  
LUNCH, DINNER**

Bongos serves delicious Caribbean food with zero pretensions, and the restaurant is practically a theme-park ride. It's a repurposed 76 station made into a Caribbean playground, with the help of a splash of colorful paint and a thorough reimagining of the space. Don't miss the maduros, deep-fried sweet plantains.

**HUMMUS CAFE**

**8420 Greenwood Ave N, 706-9300  
LUNCH, DINNER**

This tiny spot serves good baba ghanoush and falafel and decent gyros. But it's one of the only places in town where you can get the wonderful Egyptian carb-fest known as koshary: rice, elbow macaroni, and lentils tossed in a spiced tomato sauce and topped with caramelized onions.

**LA CONASUPO**

**8532 Greenwood Ave N, 782-0533  
LUNCH, DINNER**

From the outside, La Conasupo appears to be another typical mini-mart. But in the back is a tiny restaurant with a poster-board menu. Sunday morning is the time to come, when La Conasupo serves barbacoa—slow-roasted lamb wrapped in maguey leaves. For \$5 you get a steaming mountain of meat served over corn tortillas and—even better—a bowl of rich, deeply flavorful consommé made from the drippings.

**NAKED CITY BREWING & TAPHOUSE**

**8564 Greenwood Ave N, 838-6299  
LUNCH, DINNER**

Greenwood's Naked City Brewery & Taphouse, named for the slow-moving 1948 film noir, sports a rotating selection of great draft beers and ciders, many of them house-brewed or regional—as well as a menu of very good made-from-scratch salads, sandwiches, and entrées.

**OLIVER'S TWIST**

**6822 Greenwood Ave N, 706-6673  
DINNER**

Delicious cocktails and a small but well-curated menu of bar snacks cooked in a kitchen that's little more than a few burners: garlic truffled popcorn, lacinato kale with chili flakes, and tomato soup with a fancy grilled cheese.

**INTERNATIONAL DISTRICT**

**GREENLEAF**

**418 Eighth Ave S, 340-1388  
LUNCH, DINNER**

That the fresh spring rolls at Green Leaf are superior to any other fresh rolls in the city is simply fact. Inside are tiny sprigs of mint, a giant hunk of lettuce, a few vermicelli noodles, and, if you're into meat, some shrimp and/or pork (or, if you're not, tofu and/or no tofu). There is also a long stick of crunchiness inserted for extra texture. It's the size of a cinnamon




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**Recommended Restaurants**

stick, and crunchy like lightly fried dough, and it seals the superiority of Green Leaf's fresh rolls for eternity.

**KING NOODLE**

615 S King St, 748-9168  
LUNCH, DINNER

Formerly known as Homestyle HK Cafe, King Noodle may or may not have changed ownership when it switched over to its current format, which allows diners to build their own bowls of soup. Choose from a variety of noodles (thin or wide, rice, wheat, or egg), veggies, meats, and dump-lings. You also can't go wrong with congee here, which arrives bubbling in a hot stone pot.

**MANEKI**

304 Sixth Ave S, 622-2631  
DINNER

In its 100-plus years of existence, Maneki has only had one major interruption to business: when it shut down because the US government sent Japanese Americans to internment camps during World War II. After the war, in 1946, internees returned to the city and reclaimed their belongings from a space in the NP Hotel that has since been the restaurant's home. Maneki is pure comfort, serving izakaya and very reasonably priced sushi six nights a week. Do everyone a favor and call ahead for a reservation.

**MIKE'S NOODLE HOUSE**

418 Maynard Ave S, 389-7099  
LUNCH, DINNER

The best thing about Mike's isn't actually the wonderful, warming bowls of noodle soups and congee (and it's certainly not the completely indifferent wait staff), it's the chance to peer from the dining room through the big picture window into the kitchen, watching the cooks work efficiently among cauldrons of bubbling broth and simmering noodles, and assemble dishes with as much focus as they do ease.

**PHNOM PENH NOODLE HOUSE**

660 S King St, 748-9825  
LUNCH, DINNER

The Fishermen's Bowl at Phnom Penh Noodle House contains a mix of seafood that is just right—not too much of any one thing, but a lot to look forward to, including prawns, tender calamari, fat slices of spiced fish cake, and springy fish balls (the hot dog of Asia). It's topped with green onion, cilantro, and roasted garlic; add the house-made roasted chili and a squeeze of lime to spice it up. Plop some bean sprouts on top for a fresh crunch. Slurp the perfectly balanced herbed broth, chew the perfectly cooked slender rice noodles, and revel in the sea bounty.

**SAIGON DELI**

1237 S Jackson St, 322-3700  
LUNCH

All cheapo foodsters know about the \$2.50 banh mi sandwiches from Saigon Deli. But what about all those non-white-people foods on the counter? They are strange and unfamiliar and oddly beautiful, and if you're ready to try something new, here's an easy first step: Try the little rolls that look like fat white slugs with colorful things inside. They are rice-flour wraps that contain shrimp, green onion, and carrot—and they cost \$1.75. They're called a banh bot loc. Kind of like softer, gooier spring rolls, they're served at room temperature with a side of sweet dipping sauce.

**SICHUANESSE CUISINE**  
1048 S Jackson St, 720-1690  
LUNCH, DINNER

If you're rolling with a group of

friends, you'd be wise to order Sichuanese's hot pot, so you can share the joy of boiling lamb slices and napa cabbage in a fiery broth right at your table. If you want the kitchen to do the cooking, you can't go wrong with the hand-pulled pork chow mein, pepper chicken, and stir-fried lamb.

**THAI CURRY SIMPLE**

406 Fifth Ave S, 327-4838  
LUNCH

The food at Thai Curry Simple is simply great (and very reasonably priced). The green curry is the standout, with generous amounts of shredded chicken, lime leaves, and big hunks of bamboo shoot.

**TSUKUSHINBO**

515 S Main St, 467-4004  
LUNCH, DINNER

A diminutive, unpretentious Japanese joint serving old standbys and unusual delicacies with very little fuss, Tsukushinbo is one of the best sushi deals in town. Note that from 11:45 a.m. to 2 p.m. on Fridays, a stellar shoyu ramen is served. They usually run out by 1 p.m. The rarity of this ramen—the brief opening of this ramen-window—makes it all the more precious.

**NORTH END/AURORA****ALOHA RAMEN**

3004 NE 127th St, 838-3837  
LUNCH, DINNER

Aloha Ramen has a classic Japanese ramen-ya menu: noodles, fried rice, gyoza. Some dishes are tweaked island-style, like the deeply gratifying kalua ramen: a tangle of eggy, spaghetti-thick noodles (imported from Hawaii) topped with smoky braised shreds of pork and silky cabbage. Owner and chef Lorenzo Rangel makes only enough chicken and pork stock each day for 100 bowls—a sign on the door apologizes profusely for this fact, a reflection of the sweetness of this family-style joint. Does Aloha make the best ramen in town? Plenty of people say hell yes.

**BURGERMASTER**

9820 Aurora Ave N, 522-2044  
LUNCH, DINNER

Yes, there's Dick's Drive-In, but it's a fraud compared to Burgermaster, where you can actually pull in to the parking lot, order a fantastic, cooked-to-order burger (onion rings too, while you're at it), and eat it, *all without ever leaving your car*. Burgermaster rules.

**EL CAMION**

11728 Aurora Ave N, 367-2777  
LUNCH, DINNER

Yes, there's a brick-and-mortar El Camion in Ballard now, but before that (and before the two other El Camion trucks), there was the original El Camion parked next to the Home Depot up north on Aurora, which built its reputation churning out tasty tacos and tortas.

**POP POP THAI STREET FOOD**

13242 Aurora Ave N, Suite 104,  
695-2858  
LUNCH, DINNER

Pop Pop feels warm and personal—almost defiantly so—in spite of its sterile, strip-mall surroundings. The owners' vision is to “bring home-cooking to our customers,” including excellent, hard-to-find dishes such as braised pork leg and red sea noodle soup.

**PIONEER SQUARE****BAR SAJOR**

323 Occidental Ave S, 682-1117  
LUNCH, DINNER

Bar Sajor (pronounced sigh-YOUR)

is brought to you by Matt Dillon (Sitka & Spruce and the Corson Building, and James Beard Best Chef Northwest 2012). Sajor serves food influenced by North Africa, Portugal, and Spain. It has a wood-fired oven and a wood-fired grill and rotisserie for lots of Stokesberry chickens—no stove and no range. Also: flatbread, simple roasted vegetables, house-made yogurt, excellent seafood, and “lots of naturally fermented goodness,” like whey-fermented pickles. It is really, really good.

**BERLINER DONER KEBAB**

221 First Ave S, 838-0339  
LUNCH, DINNER

Long ago, a Seattleite named Victor Twu met a German woman while traveling in Thailand. Romance ensued. During their courtship, Twu also fell in love with the German doner sandwich, a sort of Turkish gyro made from lamb, and decided to share that love with the city. Berliner's doner is a fine specimen of a sandwich: not-too-thick flatbread, marinated lamb, spicy mayo, a tangle of fresh veggies, and pickled red cabbage.

**DAMN THE WEATHER**

116 First Ave S, 946-1283  
DINNER

Bryn Lumsden (who has tended bar at Rob Roy, Vessel, and Vito's) teamed up with Jay Kuehner (be-loved from Sambar) and Eli Dahlin (who's cooked at the Walrus and the Carpenter) to open this spot, named after an old-time cocktail. The classic Pioneer Square brick space looks just right, and the drinks and food are delicious, with just the right mix of classic and unexpected elements. Think chicken fat fries with lemon and ras el hanout, a Caesar salad sandwich, and beef heart tartare.

**E. SMITH MERCANTILE**

208 First Ave S, 641-7250  
DINNER

The front half of E. Smith is the mercantile part, where you'll find things like expensive denim and facial products for sale. But tucked away in the back is a charming, horseshoe-shaped bar where they make lovely craft cocktails and serve snacks such as smoked trout crostini and lamb meatballs. Keep an eye out for evening dinners, when E. Smith invites a chef to take over the space and cook a one-night-only dinner served at communal tables.

**LA BODEGA**

100 Prefontaine Pl S, 682-2175  
LUNCH, DINNER

Manuel Alfau used to make his Dominican sandwiches on a grill in front of Capitol Hill bar Montana. At his tiny, vibrant place in Pioneer Square, what you want to get is the puerco asado: a slow-roasted pork shoulder sandwich, topped with chopped cabbage and pickled onions, served on a Macrina roll. The marinated pork is so soft and juicy, you could practically spread it with a butter knife, but the secret weapon is chimichurri, which is oily and vibrant with a garlicky kick.

**THE LONDON PLANE**

300 Occidental Ave S, 624-1374  
BREAKFAST, BRUNCH, LUNCH, DINNER

The lovely, airy London Plane is a cafe, bakery, wine bar, and groceries-and-flowers-and-sundries shop brought to you by Katherine Anderson (Marigold and Mint) and Matt Dillon (Sitka & Spruce, the Corson Building, and Bar Sajor). The bread is so good, you might

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**RAIN SHADOW MEATS SQUARED**

**404 Occidental Ave S, 467-4854 LUNCH**

In opening a second location of his butcher shop featuring locally sourced cuts of meat and house-made sausages and charcuterie, Rain Shadow owner Russel Flint (who cooked for years at Renee Erickson's Boat Street Cafe) wisely added counter seating and a menu of salads and beautiful, meaty sandwiches.

**SALUMI**

**309 Third Ave S, 621-8772 LUNCH**

Armandino Batali's narrow storefront in Pioneer Square is world famous (his son is kind of a big deal, too) and duly mobbed (and rightfully so). At Salumi, you'll find fantastic house-cured Italian meats (various salamis, coppa, pancetta, prosciutto, tongue, cured lamb), along with hot and cold sandwiches. The sandwiches are delicious models of balance, designed to showcase the meat without giving any of the other elements short shrift.

**TAT'S DELICATESSEN**

**159 Yesler Way, 264-8287 LUNCH**

There's nothing scientific or precise about Tat's enormous, sloppy sandwiches; they're just slapped together with the belief that more is always better. And at Tat's, that's right. Here you will find authentic cheesesteaks, Italian subs and grinders, hot pastrami sandwiches, roast beef, roast turkey, soups, and salads.

**TAYLOR SHELLFISH OYSTER BAR**

**410 Occidental Ave S, 501-4060 LUNCH, DINNER**

It's easy to serve great seafood when you happen to be your own supplier. At the Pioneer Square location of Taylor Shellfish, there's no retail shop, just a full bar and a full menu of fresh oysters, geoduck, mussels, and Dungeness crab, as well as hot entrées like chowder and oyster po'boys.

**RAVENNA/ UNIVERSITY DISTRICT**

**AGUA VERDE CAFE AND PADDLE CLUB**

**1303 NE Boat St, 545-8570 LUNCH, DINNER**

Begin by paddling away from the Agua Verde Paddle Club with someone you like. Proceed in tandem to marvel at the water; at the Montlake Bridge as seen from beneath, at the beauty of our fair city, and at the richness of life itself. Upon paddling back, toast each other and it all with Agua Verde's margaritas, made with fresh juices, whilst enjoying excellent fish tacos. Yes!

**ALADDIN GYRO-CERY**

**4139 University Way NE, 632-5253 LUNCH, DINNER**

Aladdin Gyro-cery's falafel and gyro sandwiches are perfect student food: cheap, fast, filling, portable. That the gyros happen to be delicious is an added bonus. If you're drunk and hungry on the Ave, they're open until 2 a.m. (3 a.m. on Saturdays)!

**CAFE RACER**

**5828 Roosevelt Way NE, 523-5282 BREAKFAST, BRUNCH, LUNCH, DINNER**

Cafe Racer is a hodgepodge of mismatched furniture, weird stuff on shelves, and, of course, the OBAMA (Official Bad Art Museum

of Art). The menu is simple, with Racer Dogs being the clear favorite. Cafe Racer is an embodiment of the triumph of the human spirit.

**CHIANG'S GOURMET**

**7845 Lake City Way NE, 527-8888 LUNCH, DINNER**

Chiang's has four menus: an Americanized Chinese menu, with all the usual suspects; a traditional Chinese menu, full of authentic dishes that you probably didn't know even existed; a secret vegetarian menu that you have to ask for; and an especially wonderful weekend Taiwanese made-to-order dim-sum menu. Or you can just let them bring you things you will like (hint: YES). It is all very, very delicious.

**CHILI'S SOUTH INDIAN RESTAURANT**

**5002 University Way NE, 412-0874 LUNCH, DINNER**

Chili's stands out—and not just because it serves South Indian cuisine, which you usually have to drive east to Bellevue to find. Its dosas—large, thin crepelike pancakes made from a fermented rice and black lentil batter—are always perfectly toasted, crackly and thin at the edges. Also, the owners are possibly the nicest people in town.

**FRANK'S OYSTER HOUSE & CHAMPAGNE PARLOR**

**2616 NE 55th St, 525-0220 DINNER**

Ravenna favorite Frank's atmosphere is upscale-ish eclectic, and same with the menu—mini Maine lobster rolls, fried free-range chicken, and, of course, oysters.

**THAI TOM**

**4543 University Way NE, 548-9548 LUNCH, DINNER**

If you sit at the counter, you'll have to avoid flying grease from the grill and cram elbow-to-elbow with the other sweating customers, but that's a small price to pay for watching the genius chef gracefully manipulate seven burners simultaneously. It's all incredible. Go at lunchtime and you might just get a seat.

**PIES & PINTS**

**1215 NE 65th St, 524-7082 DINNER**

Pies & Pints offers not pizzas or mom's apple pie, but made-from-scratch savory pies stuffed with meat, veggies, and cheese, in a comfortable, laid-back setting. A pint of beer is the natural addition.

**SOUTH END**

**HUARACHITOS**

**4219 S Othello St, 568-3019 DINNER**

Chef/owner Jose Luis Pantiga-Flores and his wife Ana are ready to welcome you. The family-owned Mexican place is especially beloved for its namesake huaraches—corn cake “sandals” smeared with beans and topped with cheese, meat, and veggies. But don't skip over the excellent platos fuertes, including a terrific cochinita pibil.

**LORETTA'S NORTHWESTERN**

**8617 14th Ave S, 327-9649 LUNCH, DINNER**

This South Park bar is comfortable to a degree that could be hazardous to your liver's health. Drinking at Loretta's is like drinking in a cabin in the woods, or maybe inside a wooden cigar box. The burgers are great, and so are the fries.

**MUY MACHO**

**8515 14th Ave S, 763-3484 BREAKFAST, LUNCH, DINNER**

Damn good tacos—and the price is right. The array of meats includes

tripe and brains and such—but for the less daring, the pork variations are all delicious, as is the deep-red, fiery pozole.

**RAINIER BBQ**

**6400 Martin Luther King Jr. Way S, 760-1090 LUNCH, DINNER**

It's not on Rainier, and it's not barbecue—it's on MLK, and the food is Vietnamese. Excellent Vietnamese, which enjoyed 15 minutes of well-deserved fame when Anthony Bourdain visited and featured it on his television show *The Layover*. The extensive menu is more than enough to satisfy, but if you ask for the “other” menu, you can try cobra, deer, alligator, or curry rabbit stir-fry.

**WEST SEATTLE/ WHITE CENTER**

**BAKERY NOUVEAU**

**4737 California Ave SW, 923-0534 BREAKFAST, LUNCH, DINNER**

You'll know you're near Bakery Nouveau before you see it—the smell of buttery dough baking, the line leading down California Ave. You'll find everything from breads to sweet pastries, delicate cakes, confections, and macarons, as well as savory sandwiches on croissants that shatter when you bite into them.

**BUDDHA RUKSA**

**3520 SW Genesee St, 937-7676 LUNCH, DINNER**

A West Seattle (and possibly city-wide) obsession. People come just for the crispy garlic chicken (dubbed “crack chicken” by many)—fried chicken sautéed in plenty of garlic, with dried red chilies and crispy basil leaves.

**HARRY'S CHICKEN JOINT**

**6032 California Ave SW, 938-9000 DINNER**

Tiny, zero-pretense Harry's is the neighborhood chicken joint you always wished for, and the chicken—soaked in buttermilk for 24 hours, double-dredged in a spicier-than-normal mix, then smoked before being fried in big-ass cast-iron cauldrons—is just great.

**PROLETARIAT PIZZA**

**9622-A 16th Ave SW, 432-9765 DINNER**

White Center's Proletariat—“By the people, for the people”—is sandwiched cozily on the main drag. Pies topped with the usual suspects, as well as more bourgeoisie stuff (prosciutto, egg), are \$20 and less. The hand-mixed crust is New York thin and pliable, nicely retaining its crispness.

**QUEEN'S DELI**

**9808 14th Ave SW, 767-8363 LUNCH, DINNER**

Queen's Deli serves wonderful Khmer food in an unsuspecting little joint just off the main part of White Center: fragrant, grilled lemongrass beef skewers, briny and tart green papaya salad, wok-charred wide rice noodles. If you have trouble navigating the menu, just follow the owner's suggestions or point to dishes at one of the nearby tables, no doubt packed with families enjoying massive feasts.

**SALVADOREAN BAKERY**

**1719 SW Roxbury St, 762-4064 BREAKFAST, LUNCH, DINNER**

The pupusas here—hand-formed corn tortillas stuffed with cheese and other fillings—are awesome. Top them with the house-made curtido, a pickled-cabbage concoction (briny, spicy, lively) that falls somewhere between salsa and kimchi.

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# Cocktail Compass

## OUR COMPLETE HAPPY HOUR GUIDE

**NAME IN RED** Look for this establishment's ad in *The Sauce* for more details.

### BALLARD

#### 418 PUBLIC HOUSE

418 NW 65th St, 783-0418, Happy Hour: Daily 4-6:30 pm (\$1 off drafts and wells, \$1.50 select tacos, free pool).

#### 80Z. BURGER AND CO.

2409 NW Market St, Happy Hour: Daily 4-6 pm; Mon-Thu 9-11 pm; Fri-Sat 9 pm-midnight; Sun 9-10 pm (\$5 wells, \$3 house Pilsner, \$6 red & white house wine, 1/2 off small snacks, \$11 Signature Burger with fries).

#### ANCHORS DOWN

2016 NW Market St, 783-3647, Happy Hour: Mon-Tue, Sun 4-noon; Sat 4-7 pm (\$1 off drafts, \$3.50 wells, food specials).

#### BAD ALBERT'S

5100 Ballard Ave NW, 789-2000, Happy Hour: Mon-Fri 3-6 pm, Mon-Thu 9-11 pm, Sun 3-11 pm (\$3 wells, \$1 off drafts, \$5 house specialty drinks, half-price apps, daily drink specials).

#### BALLARD GRILL & ALEHOUSE

4300 Leary Way NW, 782-9024, Happy Hour: Daily 11 am-4 pm (\$4 wells, \$3 drafts, \$4 micros, \$8 pitchers of PBR, and \$5 food specials), 4-7 pm (\$2 Rainier, \$2 Miller Highlife, \$3 wells, \$5 Jack Daniel's, \$2-\$5 food specials).

#### BALLARD LOFT

5105 Ballard Ave NW, 420-2737, Happy Hour: Mon-Fri, Sun 10 pm-midnight (\$6 appetizers and food specials); Tue-Fri 3-6 pm; Mon, Sun 4 pm-midnight (\$1 off drafts, bottles, wines, \$4 wells, \$5 Margaritas, \$6 appetizers and food specials).

#### BALLARD PIZZA COMPANY

5107 Ballard Ave NW, 659-6033, Happy Hour: Mon-Thu, Sun 10-11 pm, 4-6 pm (\$2 pizza slices and \$5 for a slice and a tall can).

#### BALMAR

5449 Ballard Ave NW, 297-0500, Happy Hour: Mon 5 pm-2 am (\$4 wells and drafts, \$5 house wine, \$7 menu cocktails, \$4-\$8 food specials); Tue-Thu 10 pm-2 am (\$4-\$8 food specials); Tue-Sat 5-7 pm (\$4 wells and drafts, \$5 house wine, \$7 menu cocktails, \$4-\$8 food specials); Fri-Sat 10 pm-2 am (\$4-\$8 food specials).

#### BARKING DOG ALEHOUSE

705 NW 70th St, 782-2974, Happy Hour: Mon-Thu, Sun 8-10 pm; Sat 9-11 pm (\$3-\$5 food specials); Daily 3-6 pm (\$1 off 18 oz pints, \$5.50 house wine, \$3-\$5 food specials).

#### BASTILLE CAFE BAR

5307 Ballard Ave NW, 453-5014, Happy Hour: Daily 4:30-6 pm; Mon-Thu, Sun 10-11 pm (\$7-\$9 cocktails, \$10 house wine carafe, \$3-\$9 food menu).

#### BILLY BEACH SUSHI AND BAR

5463 Leary Ave NW, 257-4616, Happy Hour: Mon, Thu-Fri 5-8 pm; Tue-Fri 11:30 am-2:30 pm (Food & drink specials); Thu 10-11 pm; Sat 10 pm-midnight ([to close] Food & drink specials), noon-8 pm (Food & drink specials).

#### CONOR BYRNE

5140 Ballard Ave NW, 784-3640, Happy Hour: Daily 4-7 pm (\$3 micros, \$1 off all other drinks, half off hotdogs).

#### THE DRAY

708 NW 65th St, 453-4527, Happy Hour: Daily 3-6 pm (\$1 off drafts).

#### EETBAR

1556 NW 56th St, 783-0131, Happy Hour: Daily 4:30-6 pm (\$1 off drafts & wine, \$5 manhattans & martinis, \$6 bourbon shot with a beer, \$4 lumpia, \$5 curry-wurst, \$6 tostis, \$4 pretzel brezin).

#### EL BORRACHO BALLARD

5465 Leary Ave NW, 582-1974, Happy Hour: Mon-Fri 4-7 pm; Daily 11 pm-1 am (\$4 select beer, wells, house wine & "El Cheapo" margaritas, \$1 off all house margaritas, \$1-\$2 tacos, \$1 chips and salsa, \$3 chips and guac).

#### THE GERALD

5210 Ballard Ave NW, 432-9280, Happy Hour: Fri-Sat 10:30 pm-2 am; Daily 4-6 pm; Mon-Thu, Sun 10:30 pm-midnight (\$5 appetizers, \$5 well, \$5 drafts, \$5 house wine, \$7 daily cocktail special).

#### GOLDEN BEETLE

1744 NW Market St, 706-2977, Happy Hour: Mon-Thu, Sun 6:30-10 pm (Extended happy hour drink specials for patrons seated at the bar top only); Daily 4:30-6:30 pm (\$3-\$8 menu items, \$4 drafts, \$5 wine, \$5 wells, \$6-\$9 cocktails).

#### GOLDEN CITY

5518 20th Ave NW, 782-6809, Happy Hour: Daily 3-6 pm (\$3 wells).

#### HALE'S ALES BREWERY & PUB

4301 Leary Way NW, 782-0737, Happy Hour: Mon-Fri 3-6 pm; Sat 10-11 pm (\$6 food specials); Fri-Sat 10-11 pm, 10-11 pm (\$2.50 - \$6 Food Specials); Mon-Thu, Sun 9-10 pm (\$6 food specials).

#### HATTIE'S HAT

5231 Ballard Ave NW, 784-0175, Happy Hour: Daily 3-6 pm (\$1 off all drinks and

\$2-\$5 appetizers); Mon-Thu, Sun 10 pm-midnight (\$2-\$5 appetizers).

#### HAZLEWOOD

2311 NW Market St, 783-0478, Happy Hour: Mon-Sat 4-7 pm; Sun 4 pm-2 am (\$2 off house cocktails, \$1 off all other drinks).

#### HI-LIFE

5425 Russell Ave NW, 784-7272, Happy Hour: Mon-Fri 8:30-11 am (\$3.50 drafts, wells, and wine, \$5 specialty cocktail, and \$4-\$5 food specials); Tue 3-11 pm (\$3.50 drafts, wells & wine, \$5 specialty cocktails, and \$4-\$5 food specials. All ages Happy Hour in restaurant until 10pm); Mon, Wed-Sun 3-6:30 pm, 10-11 pm (\$3.50 drafts, wells, and wine, \$5 specialty cocktail, and \$4-\$5 food specials).

#### JOLLY ROGER TAPROOM

1111 NW Ballard Way, 782-6181, Happy Hour: Mon-Fri 3-6 pm (\$2-\$3.95 food menu).

#### KANGAROO & KIWI

2026 NW Market St, 297-0507, Happy Hour: Daily 4:30-6:30 pm (\$4 wells, \$3-\$4.50 select beers, \$1 off wine, \$5 food specials).

#### KING'S HARDWARE

5225 Ballard Ave NW, 782-0027, Happy Hour: Daily 4-7 pm (\$3 wells, \$3 draft pints [\$2 pints of Olympia], \$10 pitchers [\$7 pitchers of Olympia], \$1 off all burgers).

#### LA ISLA

2320 NW Market St, 789-0516, Happy Hour: Daily 3-6 pm (Food specials, \$1 off select cocktails), 10 pm-1 am (Food specials, \$1 off select cocktails, \$4 mojitos).

#### LAMPLIGHTER PUBLIC HOUSE

820 NW 85th St, 782-9690, Happy Hour: Daily 4-7 pm (\$3 domestics, \$4 micros, wells, and wines, and food specials, \$2.50 PBR tall cans).

#### THE LEARY TRAVELER

4354 Leary Way, 783-4805, Happy Hour: Mon-Fri 4-6 pm (\$2 off drafts [except Rainier], \$3 off wells, \$4 house wine, \$4-\$7 food specials); Mon-Thu, Sun 10 pm-2 am (Late Night Whiskey Hour. Happy Hour pricing on all Whiskey).

#### LOCK & KEEL

5144 Ballard Ave NW, 781-8023, Happy Hour: Daily 4-7 pm; Mon-Thu, Sun 11 pm-2 am (\$2.50 PBRs, \$3.50 micros, \$3.50 wells, \$3.50 wines, \$5 snacks).

#### LOCKSPOT CAFE

3005 NW 54th St, 789-4865, Happy Hour: Daily 3-7 pm (\$4 wells, \$4.25 drafts, \$3 select tall cans, \$5-\$7 food specials).

#### THE MARKET ARMS

2401 NW Market St, 789-0470, Happy Hour: Mon-Fri 3-7 pm; Mon-Wed, Sun 10 pm-midnight (\$4.50 wells, \$2.75 16oz Rainier/PBR, \$3.75 16oz pints, \$4.75 20oz pints, \$4 appetizers).

#### MATADOR

2221 NW Market St, 297-2855, and one other location, Happy Hour: Daily 4-6 pm, 10 pm-1 am (\$7-\$9 drink specials, \$5-\$6 food specials).

#### MOLLY MAGUIRES

610 NW 65th St, 789-9643, Happy Hour: Mon-Fri 3-7 pm (\$3 wells, \$1 off draft beers).

#### MOSHI MOSHI SUSHI

5324 Ballard Ave NW, 971-7424, Happy Hour: Mon-Thu 9-11 pm; Mon-Sat 4-6 pm; Fri-Sat 10 pm-midnight (\$4 Sapporo, \$5 house wine, \$7 cocktail specials, \$3-\$7 food menu); Sun noon-6 pm (\$4 Sapporo, \$5 house wine, \$7 cocktail specials, \$3-\$7 food menu. Happy hour all night in the bar).

#### THE NOBLE FIR

5316 Ballard Ave NW, 420-7425, Happy Hour: Tue-Sun 4-6:30 pm (Drink specials).

#### OCHO

2325 NW Market St, 784-0699, Happy Hour: Mon-Thu 11 pm-midnight; Mon-Fri 4-6 pm (\$2 menu, \$2 off house cocktails).

#### OLAF'S

6301 24th Ave NW, 297-6122, Happy Hour: Mon-Fri 3-6 pm (Olympia [draft], Tectate & Modelo [cans] \$2. House wine \$5, Wells \$4, Food \$2-\$4.50).

#### OLD BALLARD LIQUOR CO.

4421 Shilshole Ave NW, 858-8010, Happy Hour: Fri-Sun 3-7 pm (Drink specials).

#### OLD PEQUILIAR

1722 NW Market St, 782-8886, Happy Hour: Daily 4-7 pm (\$1.50 off micros, wells & wine, \$3.25-\$8.25 food menu).

#### THE OTHER COAST CAFE

5315 Ballard Ave NW, 789-0936, Happy Hour: Daily 5-7 pm (\$1.25 select tall cans).

#### PEOPLE'S PUB

5429 Ballard Ave NW, 783-6521, Happy Hour: Mon-Fri 10 pm-midnight (Food specials); Daily 3-7 pm (\$1 off wells,



Fonda La Catrina

KELLY O

house wines & select drafts).

#### PONO RANCH

4502 Shilshole Ave NW, 258-2162, Happy Hour: Daily 4-6 pm (\$1 off drafts, \$1 wines, \$1 wells. Appetizers starting at \$2).

#### PORKCHOP & CO.

5451 Leary Ave NW, 257-5761, Happy Hour: Wed-Sat 5-6 pm (\$3 small plates, \$8 sandwiches, \$2 off drinks).

#### PORTALIS

6754 15th Ave NW, 783-2007, Happy Hour: Tue 4-11 pm (\$5 wine by the glass, all night); Tue-Fri 4-6 pm (\$5 wine by the glass, rotating food and drink specials); Thu 4-11 pm (Happy Hour food specials, all night); Sun 6-8 pm (\$5 wine by the glass).

#### RAY'S BOATHOUSE

6049 Seaview Ave NW, 789-3770, Happy Hour: Mon-Fri 4:30-6 pm; Sat 9-11 pm; Sun 9-10 pm (Food and drink specials).

#### ROOT TABLE

2213 NW Market St, 420-3214, Happy Hour: Daily 4-6 pm, 9-11 pm (\$4 tapas, \$4 wells, \$5 select cocktails, food specials).

#### SEÑOR MOOSE

5242 Leary Ave NW, 784-5568, Happy Hour: Mon-Thu 4:30-6 pm (\$5 rotating food and drink specials).

#### THE SEXTON

5327 Ballard Ave NW, 829-8645, Happy Hour: Mon-Sat 5-7 pm (\$1 off drafts, \$2 off wine and cocktails, and \$4-\$13 food menu).

#### SHELTER LOUNGE

4910 Leary Ave NW, 829-8568, Happy Hour: Mon-Sat 4-6 pm (\$1 off drafts, wells & wines, rotating cocktail specials, \$3-\$6 food menu), 10-noon (\$3-\$6 food menu); Sun noon-2 am (\$1 off drafts, wells & wines, rotating cocktail specials, \$3-\$6 food menu).

#### SHIKU SUSHI

5310 Ballard Ave NW, 588-2151, Happy Hour: Mon-Fri 4:30-6:30 pm (\$4 sake carafe, \$5 rotating taps, \$6 red or white wine, \$3-\$6 rolls & appetizers); Sat 11 pm-midnight (\$3-\$6 rolls and appetizers); Sun noon-6 pm (\$4 sake carafe, \$5 rotating taps, \$6 red or white wine, \$3-\$6 rolls & appetizers).

#### SKILLET DINER

2034 NW 56th Street, 922-7981, Happy Hour: Daily 3-6 pm (\$2 rotating tall boys, \$2 off specialty cocktails, \$4 wells & drafts, \$5 house wine by the glass, \$4-\$6 small plates).

#### STONEBURNER

5214 Ballard Ave NW, 695-2051, Happy Hour: Fri-Sat 11 pm-midnight; Daily 3-5 pm (\$5 drafts, \$7-\$8 cocktails, \$8-\$10 food menu).

#### TARASCO

1452 NW 70th St, 782-1485, Happy Hour: Daily 4-6:30 pm (\$4 pints, wine, and wells).

#### THE THIRSTY FISH

9041 Holman Rd NW, 782-1999, Happy

Hour: Mon-Fri 4-6 pm (\$2 off appetizers and \$1 off drafts, wells, and wine).

#### TIN HAT

512 NW 65th St, 782-2770, Happy Hour: Tue 4 pm-midnight (69¢ tacos); Mon-Sat 4-6 pm; Sun 4 pm-2 am (\$2 PBR, \$3.50 micro brews, \$4 wells).

#### TOAST BALLARD

5615 24th Ave NW, 784-0615, Happy Hour: Daily 4-6 pm (\$3 drafts, \$1 off all wines, \$2 off waffles).

#### URBAN FAMILY PUBLIC HOUSE

5329 Ballard Ave NW, 783-BEER, Happy Hour: Thu-Fri 5-7 pm (Food and drink specials).

#### VOLTERRA

5411 Ballard Ave NW, 789-5100, Happy Hour: Mon-Fri noon-6 pm; Sat-Sun 3-6 pm (\$6-\$8 appetizers, \$4-\$5 cocktails, \$5 rotating house wine, \$4 drafts and wells).

#### THE WALRUS AND THE CARPENTER

4743 Ballard Ave NW, 395-9227, Happy Hour: Mon-Thu 4-6 pm (\$1 off drafts, house wine, and select cocktails, 50% off oysters 4-5 pm, and 25% off oysters 5-6 pm).

#### WATERWHEEL LOUNGE

7034 15th Ave NW, 784-5701, Happy Hour: Daily 5-7 pm (\$2 domestic drafts, \$3 import and micro drafts, \$3 wells, \$5 calls, \$1 off appetizers); Sun 11 pm-2 am (\$2-\$3 drafts, \$3 wells, \$5 calls).

#### WINGMASTERS

5811 24th Ave NW, 706-9999, Happy Hour: Mon-Fri 6-11 pm (Daily food and drink specials); Sat-Sun 10 am-6 pm (\$4 Bloody Marys and Mimosas).

#### ZAYDA BUDDY'S

5405 Leary Ave NW, 783-7777, Happy Hour: Mon-Fri 11 am-6 pm (\$6-\$7 food specials); Mon-Thu 10 pm-midnight; Mon-Fri 3-6 pm (\$1 off drafts and wells, \$12 half carafe of wine, \$7-\$8 cocktails); Sat-Sun 9 am-3 pm (\$3-\$8 drink specials).

### BELLTOWN

#### 5 POINT CAFE

415 Cedar St, 448-9991, Happy Hour: Mon-Fri 6-9 am (\$5 Bloody Marys, Mimosas & Irish Coffee, breakfast food items under \$6), 4-6 pm (\$2 domestics, \$3 micros, \$3.75 wells, food under \$4).

#### ACQUABAR

305 Bell St, 728-6583, Happy Hour: Tue-Wed 5 pm-1 am; Thu-Sat 5-7 pm (\$3-\$7 food specials, \$4 house wine, \$3 drafts, \$5 fruit-infused martinis).

#### AMBER

2214 First Ave, 728-8500, Happy Hour: Daily 4-7 pm; Mon-Thu, Sun 9-11 pm (\$3 drafts, \$5 wells, \$2 off wine, \$6 pizzas, \$5-\$7 food specials).

#### BAMBINO'S PIZZERIA

401 Cedar St, 269-2222, Happy Hour: Daily 4-6 pm, 9-11 pm (\$1 off drafts, wines & draft cocktails).

#### BATHTUB GIN & CO.

2205 Second Ave, 728-6069, Happy Hour: Daily 5-7 pm (\$6 wine by the

glass, \$7 house cocktails).

#### BELL + WHETE

200 Bell St, 538-0180, Happy Hour: Daily 4-7 pm (\$1 off wine by the glass, \$1 off drafts, \$5 select cocktails, \$3-\$15 food specials).

#### BELLTOWN PIZZA

2422 First Ave, 441-2653, Happy Hour: Mon-Fri 4-6 pm (\$2 PBR pint, \$3 wells, \$3.50 drafts, \$4 house wine, \$2 slices of pizza).

#### BELLTOWN PUB

2322 First Ave, 448-6210, Happy Hour: Daily 4-6:30 pm; Mon-Thu, Sun 10 pm-1 am (\$1 off wells & drafts, \$5 select wines, \$7-\$10 specialty drinks, \$5-\$8 food specials).

#### BOAT STREET CAFE

1311 Western Ave, 632-4602, Happy Hour: Tue-Thu 5-7 pm (\$6 select wine, \$4 select draft).

#### BRANZINO

2429 Second Ave, 728-5181, Happy Hour: Tue-Thu 10 pm-midnight; Fri-Sat 10 pm-1 am; Daily 5-7 pm (\$5-\$7 drink specials, \$4-\$10 food specials).

#### BRASSERIE MARGAUX

401 Lenora St, 777-1990, Happy Hour: Daily 4-7 pm (\$4 draft beers, \$5 house wines, \$5 premium wells, buy 2 tapas, get the 3rd for free).

#### BUCKLEY'S IN BELLTOWN

2331 Second Ave, 588-8879, Happy Hour: Mon-Fri 4-7 pm (\$3 PBR, \$4 Georgetown pints, \$5 wells and select calls, \$1 for 2 wings, \$4-\$6 food specials); Daily 10 pm-1 am (\$4-\$6 food specials).

#### CLEVER BOTTLE

2222 Second Ave, 915-2220, Happy Hour: Mon-Sat 5-7 pm (\$7 cocktails, \$6 house wine, \$1 off all beer, \$3 soft pretzels).

#### CYCLOPS

2421 First Ave, 441-1677, Happy Hour: Mon-Fri 3-6 pm (\$1 off wells, drafts & house wine, \$2 off appetizers).

#### DAHLIA LOUNGE

2001 Fourth Ave, 682-4142, Happy Hour: Mon-Fri 5-6 pm (\$5 drafts, \$5 house wines, \$6 select cocktails, \$5 food specials).

#### EL GAUCHO

2505 First Ave, 728-1337, Happy Hour: Tue-Thu 9-10 pm; Tue-Fri 4-7 pm; Sat 4-5 pm; Mon, Sun 4-10 pm (\$4.50-\$10 drink menu, \$6 small plates).

#### GREEN LEAF

2800 First Ave, 448-3318, Happy Hour: Daily 4-6 pm, 10 pm-2 am (\$1 off drafts, \$4 house wines, \$5 Jameson, Fireball, Fernet & El Jimador, \$6 specialty cocktails, \$5 appetizers).

#### HOOK & PLOW

2100 Alaskan Way, 256-1040, Happy Hour: Daily 4-7 pm (\$3 drafts, \$4 wells, \$8 signature cocktails, \$5 house wine, \$5 small plates, \$9-\$16 sharing plates).

#### KUSHIBAR

2319 Second Ave, 448-2488, Happy Hour: Daily 4-6:30 pm (Specials on beer, sake, and wells, and discounted food items in the dining room), 11 pm-1 am (A variety of food and drink specials), 11 pm-1 am (Specials on beer, sake, and wells, and discounted food items in the bar only).

#### LAVA LOUNGE

2226 Second Ave, 441-5660, Happy Hour: Daily 3-7 pm (\$3.50 drafts, \$4 wells, \$5 house cocktails).

#### LIST

2226 First Ave, 441-1000, Happy Hour: Thu 9 pm-midnight; Tue-Sat 4-6:30 pm; Mon, Sun 4 pm-midnight (\$3.25 drafts, \$3.99 wine by the glass, \$15 wine by the bottle, half off food).

#### LOCAL 360

2234 First Ave, 441-9360, Happy Hour: Daily 3-6 pm (\$1 off drafts, \$5-\$6 select red, white & sparkling wine, \$6 vermouth, \$6-\$8 cocktails, \$1 oysters, \$3-\$8 food specials).

#### LOLA

2000 Fourth Ave, 441-1430, Happy Hour: Mon-Fri 4-6 pm (\$6-\$7 select cocktails, \$4 select beers, \$6 select wine, \$4-\$7 food specials).

#### THE LOST PELICAN

2400 First Ave, 441-5132, Happy Hour: Daily 10 pm-2 am, 3-7 pm (\$4 drafts, \$4.50 wells and house wine, and \$5 happy hour food).

#### MAMA'S MEXICAN KITCHEN

2234 Second Ave, 728-6262, Happy Hour: Daily 4-6:30 pm (\$2 PBR pint, \$5.95 wells, \$6.50-\$7



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## Cocktail Compass

### ANCHOVIES & OLIVES

1550 15th Ave, 838-8080, Happy Hour: Mon-Thu, Sun 5-6 pm, 10-11 pm (\$1 oysters, \$6 prosecco, beer specials).

### ARTUSI

1535 14th Ave, 678-2516, Happy Hour: Mon, Wed-Sun 5-7 pm, 10 pm-1 am (\$6 house wine, \$6 Fernet, \$6 select house cocktails, \$3-\$9 food menu).

### AUTO BATTERY

1009 E Union St, 322-2886, Happy Hour: Daily 3-7 pm; Mon-Thu, Sun 11 pm-1 am (\$2 draft PBR, \$3.75 other drafts, \$4 wells).

### AYUTTHAYA THAI RESTAURANT

727 E Pike St, 324-8833, Happy Hour: Daily 4-6 pm, 9-11 pm (\$3 drafts, \$4 wells & wine, \$2 off specialty cocktails, and \$2-\$7 food specials).

### BA BAR

550 12th Ave, 328-2030, Happy Hour: All day Sun & Mon (\$6 specialty cocktails, beer & wine specials, \$4-\$10 food menu); Tue-Sat 3-6 pm (beer & wine specials, \$4-\$10 food menu).

### BAR SUE

1407 14th Ave, 245-7351, Happy Hour: Daily 5-7 pm (\$1 12 oz Rainiers, \$2 shots of Old Crow bourbon, \$4 drafts, wells, and wine, half off sandwiches).

### BARCA

1510 11th Ave, Happy Hour: Daily 5-7 pm (\$4 wells, \$1 off drafts and food).

### BARRIO

1420 12th Ave, 588-8105, Happy Hour: Mon 11:30-midnight (Half off tequila & mezzal when ordered neat or by the flight); Mon-Thu 10 pm-midnight; Fri-Sat 11 pm-1 am; Daily 3-6 pm; Sun 10-11 pm (\$4.50 drafts, \$6 wine and sangria, \$8 cocktails, \$3.50-\$9 food specials).

### BIG MARIO'S NEW YORK STYLE PIZZA

1009 E Pike St, 922-3875, Happy Hour: Daily 3-4 pm (12 oz can of Hamm's for \$1).

### BIMBO'S CANTINA

1013 E Pike St, 322-9950, Happy Hour: Sat 3-7 pm; Mon, Sun noon-2 am (\$4 wells, \$5 margaritas, \$5.00 off pints, \$1 off pitchers, \$5 Bloody Mary/Maria, \$4.50 sangria, and \$2.50-\$5 food specials).

### BLEU BISTRO GROTTO

1801 E Olive Way, 322-3087, Happy Hour: Mon, Wed 4 pm-midnight; Thu, Sun noon-midnight; Sat noon-7 pm (\$5.75 beers, \$5.95 premium beers, \$2.95 Olympia beer, \$6.75 wells, \$7.25 wine, \$7.77 featured cocktails, \$7.77-\$8.95 food menu).

### C. C. ATTLE'S

1701 E Olive Way, 323-4017, Happy Hour: Mon-Sat 3-8 pm (\$5 doubles and \$2.25 Bud, Bud Light, and Rolling Rock Pints); Sun 8-midnight (Drink specials).

### CAPITOL CIDER

818 E Pike St, 397-3564, Happy Hour: Mon-Thu 4-6 pm (\$1 off all drafts, \$5 wines, \$5 appetizers).

### CAPTAIN BLACKS

129 Belmont Ave E, 327-9549, Happy Hour: Daily 10 pm-2 am (Food specials), 4-6 pm (\$1 off wells and micros, \$2 off all appetizers).

### CHA CHA LOUNGE

1013 E Pike St, 322-0703, Happy Hour: Sat 4-8 pm; Mon, Sun 4 pm-2 am (\$4 wells, \$5 margarita, Bloody Mary/Maria, \$2.50-\$4 food specials, \$6 32 oz Carta Blanca).

### CHARLIE'S BAR AND GRILL

217 Broadway E, 323-2535, Happy Hour: Daily 4:30-6 pm, 10:30 pm-1:30 am (Food and drink specials).

### THE CHIEFTAIN

908 12th Ave, 324-4100, Happy Hour: Mon 11-2 am; Tue-Sat 3-6 pm (\$5 appetizers and \$1 off wells, drafts and house wines. Drink specials daily).

### CHUNGEE'S

1830 12th Ave, 323-1673, Happy Hour: Daily 4-7 pm (\$1 off wells and drafts).

### CLEVER DUNNE'S IRISH HOUSE

1501 E Olive Way, 709-8079, Happy Hour: Sun 4 pm-2 am (\$2 Pabst, \$3 wells. Food specials); Daily 4-7 pm (\$2 PBR pints, \$3 wells, \$4.25 drafts, food specials).

### COASTAL KITCHEN

429 15th Ave E, 322-1145, Happy Hour: Mon-Fri 8-10 am (\$5 breakfast cocktails); Daily 3-6 pm, 10-11 pm (\$6 select cocktails, \$5 wells, \$4 wine and drafts, \$1.25 oysters).

### COMET TAVERN

922 E Pike St, 322-9272, Happy Hour: Mon-Fri 4-9 pm (Pitchers for \$4 at 4 pm, \$5 at 5 pm, \$6 at 6 pm, \$7 at 7 pm, \$8 at 8 pm).

### CONE & STEINER

526 19th Ave E, 582-1928, Happy Hour: Mon-Tue 4-10 pm (\$1 off house drafts and select wines, \$2 off growler refills).

### CORRETTO

416 Broadway E, 328-7817, Happy Hour: Mon 4 pm-midnight (\$5-\$6 cocktail menu, \$4 house wine, \$4 draft beer, \$5 caffe corretto, \$5-\$8 food specials); Tue-Sun 5-6 pm (\$4 house wine, \$4 draft beer, \$5 caffe corretto, \$5-\$8 food specials); Tue-Thu, Sun 10 pm-midnight (\$4 house wine, \$4 draft beer, \$5 caffe corretto, \$4-\$6 food specials).

### CRESCENT LOUNGE

1413 E Olive Way, 659-4476, Happy Hour: Daily 1-6:30 pm (\$4 wells, \$3 Budweiser and Bud Lite pints).

### CUFF

1533 13th Ave, 323-1525, Happy Hour: Daily 2-8 pm (Rotating drink specials).

### DELUXE BAR & GRILL

625 Broadway E, 324-9697, Happy Hour: Daily 3-6 pm (\$1 off drafts, \$3.50 wells, \$3.95 house wine, \$6 Bloody Marys, well martinis & well manhattans, \$2 off starters), 10 pm-1 am (\$1 off drafts, \$3.50 wells, \$3.95 house wine, \$6 Bloody Marys, well martinis & well manhattans, \$2 off select burgers after 11pm).

### DIESEL

1413 14th Ave, 322-1080, Happy Hour: Mon-Fri 4-7 pm (\$5 select appetizers), 2-7 pm; Sat-Sun noon-5 pm (Rotating cocktail and kitchen specials).

### DILETTANTE MOCHA CAFE

538 Broadway E, 329-6463, Happy Hour: Daily 5-7 pm (\$6.50 chocolate martinis, \$3.50 draft beers & wells, \$4 house wine, bubbles & port, \$6-\$6.50 food menu).

### THE EAGLE

314 E Pike St, 621-7591, Happy Hour: Mon-Thu 4-8 pm; Fri-Sun 2-8 pm (\$4 wells, \$3 drafts).

### EL FAROL

1467 E Republican St, 325-9005, Happy Hour: Mon-Fri 3-5:30 pm (\$5 margaritas and mojitos, \$2 American beer, \$3.25 Mexican beer, and \$4 sangria, \$3.75 wells, \$1 off wine, \$4 Cuervo shots, \$1.95 tacos).

### ELYSIAN BREWING COMPANY

1221 E Pike St, 860-1920, Happy Hour: Mon-Thu, Sun 4:30-6:30 pm (\$1 off Elysian pints, \$4-\$5 food menu).

### FIRESIDE ROOM AT SORRENTO HOTEL

900 Madison St, 622-6400, Happy Hour: Daily 4-6 pm, 10-11 pm (\$9 specialty cocktails, \$7 house wine, \$5 select 12 oz bottled beer, \$8 tapas plate).

### FOGÓN

600 E Pine St, 320-7777, Happy Hour: Thu 9 pm-midnight (\$8 Ultimate Margarita, \$8 Bartender's Margarita, \$1 off drafts, \$3 Corona or Pacifico, \$4 wells, \$5 wine and sangria, \$5 food specials); Fri-Sat 9 pm-2 am; Daily 3-6 pm; Mon-Tue, Sun 9-11 pm (\$8 Ultimate Margarita, \$8 Bartender's Margarita, \$1 off drafts, \$3 Corona or Pacifico, \$4 wells, \$5 wine and sangria, \$5 food specials, \$10 tequila shot and 32 oz Mexican beer).

### GARAGE

1130 Broadway, 322-2296, Happy Hour: Mon, Sun 7-10 pm (\$12/hr bowling lanes); Thu 7-10 pm (\$18/hr bowling lanes); Daily 3-7 pm (\$12/hr bowling lanes, \$6/hr pool tables, \$3 drafts & wells); Mon-Thu, Sun 10 pm-2 am (\$5/hr billiards, \$5/hr bowling lanes, half off pizza).

### GRIM'S

1512 11th Ave, 324-7467, Happy Hour: Daily 3-6 pm (\$1 off wells & drafts, \$2 Hamm's, \$5 crostinis).

### HAVANA

1010 E Pike St, 322-CUBA, Happy Hour: Mon-Sat 5-7 pm (50% off bottles of wine, \$6 specialty cocktails, \$3 wells, \$2 beers, \$1 off everything else in the house).

### THE HIDEOUT

1005 Boren Ave, 903-8480, Happy Hour: Mon-Fri 4-7 pm (\$2 Rainier, \$4 wells, drafts, house wines).

### THE HILLSIDE BAR

1520 E Olive Way, 324-0154, Happy Hour: Daily 2-6 pm (\$1.50 tall boys, \$1.50 drafts of Oly, \$4 micros, \$4.50 wells, \$1 off all wine, \$1 off food).

### HONEYHOLE

703 E Pike St, 709-1399, Happy Hour: Daily 5-7 pm, 11 pm-2 am (\$4 pints, \$4.50 wells, rotating drink specials).

### HOPVINE PUB

507 15th Ave E, 328-3120, Happy Hour: Daily 5-7 pm (\$3.50 regional taps, house wines under \$5.50, \$5 appetizers).

### HUNT CLUB

900 Madison St, 343-6156, Happy Hour: Daily 4-6 pm, 10-11 pm (\$5 Stella drafts, \$5 bottle beers, \$6 house wines, \$6 wells, \$7 specialty cocktails, \$21 for three appetizers, \$8 each).

### JAI THAI BROADWAY

235 Broadway E, 322-5781, and two other locations, Happy Hour: Daily 5-7 pm (\$5 select drafts and champagne cocktails, \$6 house wines, \$7 Sobieski vodka martinis, \$8 mojitos. Discounted bites and appetizers).

### JULIA'S RESTAURANT

300 Broadway E, 860-1818, Happy Hour: Daily 3-6 pm (\$6 infused Martinis, \$6 select cocktails, \$6 Fireball shots, \$4.50 wells, \$6 double wells, \$4 select drafts, \$3 domestics, \$4 house wine, \$5 food specials).

### KAISHO

1121 E Pike St, 701-9130, Happy Hour: Mon-Sat 4-6 pm (\$1 all drafts, \$3 tap wine, \$5 select cocktails, \$2-\$6 food specials).

### LA COCINA OAXAQUENA

1216 Pine St, 623-8226, Happy Hour: Daily 10 pm-1 am, 4-6 pm (All beers \$3, \$4 wells, \$5 house margaritas, \$5 house wines, \$10 half carafe sangria. Food under \$6).

### LA COCINA Y CANTINA

432 Broadway E, 323-1675, Happy Hour: Sat 9 pm-midnight (Food and drink specials); Daily 3-6 pm (\$3 wells, \$3.25 bottled beer, \$5.50 shots and margaritas); Mon-Thu, Sun 9-11 pm (Food and drink specials).

### LEMONGRASS

514 12th Ave, 860-8164, Happy Hour: Mon-Fri 3-6 pm (\$2.50 bottled beer, \$3 select wines, \$6 saké & martinis, \$3-\$6.50 food menu).

### LIBERTY

517 15th Ave E, 323-9898, Happy Hour: Daily 4-7 pm (\$3.50 wells, \$4 sushi rolls, \$1 off cocktails, beer, and wine).

### LINDA'S TAVERN

707 E Pine St, 325-1220, Happy Hour: Mon-Fri 3-4 pm (\$6 food specials, \$5 pint of Olympia with a side of fries, \$2 sliders); Daily 7-9 pm (\$2.50 Olympia pints and \$8 pitchers, all other beer is \$4 pints and \$12 pitchers, \$4 wells, \$6 food menu).

### THE LOOKOUT

757 Bellevue Ave E, 329-0454, Happy Hour: Mon 4 pm-2 am; Tue-Fri 4-7 pm; Sat-Sun noon-4 pm (\$4 drafts, \$4 house wines, \$4 wells, \$14 micro pitchers, \$5 select appetizers).

### LOST LAKE CAFE & LOUNGE

1505 10th Ave, 323-5678, Happy Hour: Mon-Fri 6-9 am (\$5 Baileys and coffee, mimosa, or Bloody Mary, \$3-\$5 mid-sized breakfasts), 4-6 pm (\$1 PBR draft, \$3.50 wells, \$2.50-\$5 Black Eyes [a can of Modelo Especial and a shot of Avion Silver Tequila], \$2-\$3 food specials).

### MAD PIZZA

1314 Madison St, 322-7447, Happy Hour: Daily 3-6 pm (\$1.50 off drafts).

### MADISON PUB

1315 E Madison St, 325-6537, Happy Hour: Mon-Sat 5-7 pm (\$1 off drafts and wells, daily specials).

### MANHATTAN

1419 12th Ave, 325-6574, Happy Hour: Mon 11-1 am (\$1 off wells, \$2 16oz PBR, \$3 drafts, \$4 Fireball shots, \$5 house whiskey with PBR, \$5 house wine, \$6-\$8 cocktails, \$3.50-\$10 food menu); Fri-Sat 10 pm-1 am (\$1 off wells, \$2 16oz PBR, \$3 drafts, \$4 Fireball shots, \$5 house whiskey with PBR, \$5 house wine, \$6-\$8 cocktails, \$3.50-\$10 food menu, half off all dessert items); Tue-Sun 3-6 pm (\$1 off drafts & wells, \$2 16oz PBR, \$4 Fireball shots, \$5 house whiskey with PBR, \$5 house wine, \$6-\$8 cocktails, \$3.50-\$10 food menu).

### MARINATION STATION

1412 Harvard Ave, Happy Hour: Mon-Fri 2-5 pm (\$2 Primo beer, and buy two tacos or sliders and get the third free).

### MARJORIE

1412 E Union, 441-9842, Happy Hour: Mon-Fri 5-7 pm (\$4-\$6 food, \$7 cocktail specials, \$5 wine, \$2 Red Stripe).

### MEZCALERIA OAXACA

2123 Queen Anne Ave N, 216-4446, and one other location, Happy Hour: Mon-Wed 5-7 pm; Mon-Sat 10 pm-midnight (\$5 food items, \$4 margaritas, \$3 draft beer, mezzal flight specials).

### MIRCH MASALA

213 Broadway E, 709-0111, Happy Hour: Daily 3-6 pm (Food and beer specials).

### MOE BAR

925 E Pike St, 709-9951, Happy Hour: Mon-Fri 3-7 pm (\$2 Tecate, \$3 wells, micros & select shots, \$4 margaritas & mojitos, \$5 well shot with select beer); Sat-Sun 3-7 pm (\$2 Tecate, \$2 wells, \$3 micros & select shots, \$4 select cocktails, \$5 well shot with select beer).

### MOMIJI

1522 12th Ave, 457-4068, Happy Hour: Daily 4-6 pm (\$5-\$10 sushi, sashimi, and small plate specials, \$4 Sapporo draft, \$5-\$6 wine and sake specials. Happy hour continues until 7 pm in the bar).

### MONSOON

615 19th Ave E, 325-2111, and one other location, Happy Hour: Daily 3-6 pm, Fri-Sat 9-11 pm (\$6-\$9 small plates, \$1.50 Pacific oysters, \$1.50 shrimp chips).

### MONTANA

1506 E Olive Way, 422-4647, Happy Hour: Daily 4-7 pm (\$3 wells, \$4 pickle back, \$2 tecate, \$6 moscow mule on tap).

### NEIGHBOURS

1509 Broadway, 324-5358, Happy Hour: Fri 9-11 pm (\$4 doubles).

### OCTO SUSHI

1621 12th Ave, Suite 102, 805-8998, Happy Hour: Mon-Sat 5-7 pm (DINING ROOM: \$3 beer and sake, \$1.50 sushi/sashimi, \$2.75 maki).

### ODDFELLOWS CAFE + BAR

1525 10th Ave, 325-0807, Happy Hour: Daily 3-6 pm (\$5 cocktails, \$5 house wines).

### OLYMPIA PIZZA III

516 15th Ave E, 329-4500, Happy Hour: Wed 11-2 am (All whisky 25%); Daily 3-7 pm, 10 pm-2 am (\$6 Martinis, Manhat-



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## Cocktail Compass

tans, and Margaritas \$6 house wines, \$1 off wells and drafts).

### OSTERIA LA SPIGA

1429 12th Ave, 323-8881, Happy Hour: Daily 5-6:30 pm (\$4 wells, \$4 house wine, \$4 Italian beer, \$6 Fernet, \$4-\$10 food specials).

### THE OTHER COAST CAFE

721 E Pike St, 257-5927, Happy Hour: Daily 5-7 pm (\$1.25 select tall cans).

### PETTIROSSO

1101 E Pike St, 324-2233, Happy Hour: Tue-Sun 3-6 pm (\$2 Rainiers, \$4 wells, \$1 off taps, \$5.50 off house wines, \$5 sparkling wine, \$3-\$9.50 food specials).

### THE PINE BOX

1600 Melrose Ave, 588-0375, Happy Hour: Daily 3-6 pm (\$1 off all drinks, \$2-\$8 food specials).

### PINTO

408 Broadway E, 724-0559, Happy Hour: Daily 4:30-6:30 pm (\$3 select beer, \$4 wine, \$3-\$13 sake, food specials).

### PLUM BISTRO

1429 12th Ave, 838-5333, Happy Hour: Mon 3-9:30 pm (\$3.50 rotating beers, \$4 micros, \$4 wells, \$5 select red or white wine & Spanish Lemonade, \$3-\$11 food specials); Mon-Fri 3-6 pm; Sun 4-10 pm (\$3.50 rotating beers, \$4 micros, \$5 select red or white wine & Spanish Lemonade, \$3-\$11 food specials).

### PO DOG

1009 E Union St, 325-6055, Happy Hour: Mon-Sat 4-7 pm; Sun 11 am-10 pm (\$1 off all beer, fries, and deep-fried pickles).

### POCO WINE + SPIRITS

1408 E Pine St, 322-9463, Happy Hour: Sun 4 pm-2 am (Half off select bottles of wine); Daily 4-6:30 pm; Mon-Thu, Sun 10 pm-midnight (\$2 off glass pours, \$8 off bottles, food specials).

### PONY

1221 E Madison St, 324-2854, Happy Hour: Wed 5 pm-2 am; Mon-Tue, Thu-Sun 3-8 pm (\$3 wells, \$6 Busch pitchers, \$1 off pints).

### POPPY

622 Broadway E, 324-1108, Happy Hour: Mon-Thu 9:30-11 pm (\$6 naanwich, \$6 wells and cocktails, \$4 drafts, and \$6 wine); Mon-Thu, Sun 5-6:30 pm (\$6 thali specials, \$6 wells and cocktails, \$4 drafts, and \$6 wine); Sun 9-10 pm (\$6 naanwich, \$6 wells and cocktails, \$4 drafts, and \$6 wine).

### POQUITOS

1000 E Pike St, 453-4216, Happy Hour: Mon-Fri 11:30 am-6 pm (\$2 off margaritas & house cocktails, \$4 drafts & wells, \$5 house wines by the glass, \$19 house wines by the bottle, food specials); Sat-Sun 3-4 pm (\$2-\$5 tacos), 4-6 pm (\$2 off margaritas & house cocktails, \$4 drafts & wells, \$5 house wines by the glass, \$19 house wines by the bottle, food specials).

### PRIMO

1106 Eighth Ave, 547-7466, Happy Hour: Mon-Thu 9-11 pm; Mon-Sat 5-6 pm; Fri-Sat 9 pm-midnight; Sun 4-11 pm (\$3.50 Rainier or PBR, \$4 drafts, \$5 wells & house red or white wine, half off select pizzas & appetizers).

### PURR COCKTAIL LOUNGE

1518 11th Ave, 325-3112, Happy Hour: Mon-Fri 4-8 pm; Sat noon-8 pm; Sun noon-2 pm (\$5.50 double wells, \$2 off drafts, \$2 off appetizers).

### QUARTER LOUNGE

909 Madison St, 332-0772, Happy Hour: Daily 3-7 pm; Mon-Thu, Sun 11 pm-2 am (Drink specials).

### R PLACE

619 E Pine St, 726-1824, Happy Hour: Mon 4 pm-2 am (Drink Specials); Tue-Fri 4-7 pm (\$6 doubles, \$2.50 domestic pints, \$6.75 domestic pitchers); Sat 2-7 pm; Sun 2 pm-2 am (Drink Specials).

### REDWOOD

514 E Howell St, 329-1952, Happy Hour: Mon-Sat 4-7 pm (\$2 Rolling Rock, \$3 wells, piles of peanut shells on the floor); Sun 4 pm-2 am (\$1.50 Rolling Rock, \$3 wells, piles of peanut shells on the floor).

### RHEIN HAUS

912 12th Ave, 325-5409, Happy Hour: Daily 3-6 pm (\$4 select drafts & house wines, \$2 off house cocktails, food specials), 11 pm-1 am (Food specials including \$3.50 pretzel bites, \$8 Rhein Haus burger).

### ROANOKE PARK PLACE TAVERN

2409 10th Ave E, 324-5882, Happy Hour: Mon-Fri midnight-2 am, 4-6 pm (\$1 off drafts and wells, daily drink specials); Sun 7 pm-2 am (\$6 spaghetti bolognese).

### ROCK BOX

1603 Nagle Pl, 302-7625, Happy Hour: Wed 8 pm-2 am (\$4/hr. karaoke); Mon-Thu 4-8 pm; Fri-Sat 3-7 pm; Sun 4 pm-2 am (\$3.50 premium drafts, \$4 single wells, \$6 double wells, \$5 sake sangria, \$3.50-\$7 house sake, rate specials).

### RUMBA

1112 Pike St, 583-7177, Happy Hour: Daily 5-6 pm (\$3.50 Red Stripe, \$12 Red Stripe bucket [4], \$5 wine, \$6



Tavern Law

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daiquiris & punches, \$2 tacos [carnitas, butternut squash or fish], \$3.50

empanadas [chorizo, chicken or kale & mushroom], \$5.50 Chicharones); Mon-Thu, Sun 11 pm-1 am (\$3 Red Stripe, \$5 wine, \$6 daiquiris & punches, \$2 tacos [carnitas, butternut squash or fish], \$3.50 empanadas [chorizo, chicken or kale & mushroom], \$3 chicharones).

### SAINT JOHN'S BAR AND EATERY

719 E Pike St, 245-1390, Happy Hour: Mon-Fri 2-6 pm (\$2 Rainier, \$3 sangria or cava, \$4 Bale Breaker Pale Ale, \$4 house wines, \$5-\$6 select cocktails, \$4-\$8 food specials).

### THE SAINT

1416 E Olive Way, 323-9922, Happy Hour: Daily 5-6 pm (\$6 house Margarita, sangria and michelada, \$4 wells, \$6 Taco Plates, \$6 chips and housemade guacamole).

### SAM'S TAVERN

1024 E Pike St, 397-3344, Happy Hour: Daily noon-6 pm (\$1 Rainiers); Mon-Fri 3-6 pm (2-for-1 wells, 2-for-1 drafts, daily cocktail specials \$5 all day. Food specials under \$5).

### SAMURAI NOODLE

412 Broadway E, 323-7991, Happy Hour: Daily 2:30-7 pm (\$5.45 food and drink combos).

### SIX ARMS

300 E Pike St, 223-1698, Happy Hour: Daily 3-6 pm, 10 pm-midnight (\$4 wells, \$2.65 PBR, \$3.15 Bud Light, \$4.25 McMenamins pints, \$11.50 McMenamins pitchers, \$6.75 brewery taster tray, \$5.25 cider, \$6.25 select wine, \$10 winery taster tray, \$2.50-4.50 food specials).

### SKILLET DINER

1400 E Union St, 512-2001, Happy Hour: Daily 3-6 pm (\$2 rotating tall boys, \$2 off specialty cocktails, \$4 wells & drafts, \$5 house wine by the glass, \$4-\$6 small plates).

### SMITH

332 15th Ave E, 709-1900, Happy Hour: Mon-Thu, Sun 11 pm-1 am (\$1 off wells & drafts, \$4 tap house wine, \$5 select cocktails); Daily 4-6 pm (\$1 off wells and drafts, \$4 tap house wine, \$5 select cocktails, \$5-\$7 food menu).

### SPECKLED & DRAKE

1355 E Olive Wy, Happy Hour: Daily 5-8 pm (\$4 wells, \$1 off drafts, \$1 off call drinks).

### STILL LIQUOR

1524 Minor Ave, 467-4075, Happy Hour: Daily 5-7 pm (\$4 wells, \$5 Absolut, \$2 Sessions, \$1 off cocktail menu).

### STOUT

1530 11th Ave, 397-3825, Happy Hour: Mon-Fri 3-6 pm, Mon-Thu 9 pm-close (\$2 off drafts, \$4 flatbreads).

### SUMMIT PUBLIC HOUSE

601 Summit Ave E #102, 324-7611, Happy Hour: Daily 4-6 pm (\$1 off domestic pints, \$2 off domestic pitchers, \$4 wells).

### SUN LIQUOR LOUNGE

607 Summit Ave E, 860-1130, Happy Hour: Sun 5 pm-2 am (Industry discounts); Daily 5-7 pm (\$2 off menu cocktails, \$4 well high balls).

### SUN LIQUOR DISTILLERY

514 E Pike St, 720-1600 D, Happy Hour: Daily 4-7 pm (\$2 off menu cocktails, \$4 well high balls).

### TALLULAH'S

550 19th Ave E, 860-0077, Happy Hour: Daily 4-6 pm (\$5 house wines, \$2 off draft beers, \$6 cocktail specials. \$4-\$7 small plate happy hour menu items).

### TANGO RESTAURANT & LOUNGE

1100 Pike St, 583-0382, Happy Hour: Tue 5-10 pm; Mon, Wed-Sun 4:30-6 pm (\$7 cocktail specials, \$4 drafts, \$4

sangria, \$5 house wine, \$5.50-\$7.5 food specials).

### TAVERN LAW

1406 12th Ave, 322-9734, Happy Hour: Mon-Sat 5-7 pm; Sun 5 pm-2 am (Cocktail specials and 10% off all food).

### THERAPY LOUNGE

1509 Broadway, Happy Hour: Tue, Thu 6-10 pm (\$5 for a beer and a shot, \$5 double wells, and \$5 for a beer and fries).

### THE TIN TABLE

915 E Pine St, Second Floor, 320-8458, Happy Hour: Tue-Sat 4-6 pm; Sun 3-6 pm; Tue-Thu, Sun 11 pm-1 am (\$2 off specialty cocktails, \$1 off draft beers, \$3.50 wells, \$5 house wine and bubbly, \$5 sangria or mulled wine).

### TOMMY GUN

1703 E Olive Way, 323-4866, Happy Hour: Tue 5 pm-2 am (\$2 off signature cocktails); Wed 5 pm-2 am (\$1 off brown spirits and \$1 off whiskey-based cocktails); Mon-Sat 5-7 pm (\$3.50 select drafts and wells, \$5 house wine, \$5 food menu).

### TOSCANA PIZZERIA

601 Summit Ave E, 325-0877, Happy Hour: Mon-Thu 3-6 pm (20% off pizzas. \$5 wine, \$3 pints).

### UNICORN

1118 E Pike St, 325-6492, Happy Hour: Daily midnight-6:30 pm (\$3 Rainier and PBR, \$4 wells, \$5 house wines, \$4-\$6.50 spirits, \$4 drafts, and \$2.50-\$5.00 food menu); Mon, Sun 11 am-6:30 pm (\$2 Rolling Rock and PBR, \$3.50 wells, \$4 drafts).

### VERMILLION

1508 11th Ave, 709-9797, Happy Hour: Tue-Sun 4-7 pm (\$3 wells and local wines, \$3 tall Rainiers, \$1 off all other wines).

### VIA TRIBUNALI

913 E Pike St, 322-9234, Happy Hour: Daily 4-6 pm, 10 pm-2 am (\$3 pints, \$6 wells, \$10 half carafe of house wine, \$8 cocktail menu, \$5 prosecco).

### VITO'S RESTAURANT & LOUNGE

927 Ninth Ave, 397-4053, Happy Hour: Daily 4-7 pm (\$4 wells, drafts, and wine, \$2 off cocktail menu, half-priced food specials).

### WILDROSE

1021 E Pike St, 324-9210, Happy Hour: Mon 5-7 pm; Tue-Sat 3-7 pm; Sun 3 pm-midnight (\$1 off all drinks, rotating food specials).

### ZHU DANG

1715 E Olive Way, 535-7270, Happy Hour: Tue-Sun 4-6 pm (\$3 cans and bottles, \$4 draft beer, \$5 Well \$6 Red and White wine. \$4-\$11 small plates).

## CENTRAL DISTRICT

### BANNISTER

1408 18th Ave, 860-3518, Happy Hour: Tue 4-10 pm, Wed & Thu 4-6 pm (\$2 off wine by the glass, \$1 off beer or cider, Little bites one for \$4 or 3 for \$8, \$3-\$15 food specials).

### BOTTLENECK LOUNGE

2328 E Madison St, 323-1098, Happy Hour: Mon 4 pm-2 am (\$5 Evan Williams Manhattans); Tue 4 pm-2 am (\$10 select bottles of of wine); Mon-Sat 4-7 pm (\$3.50 select draft beers and ciders, \$3.50 wells, \$5 select wine pours).

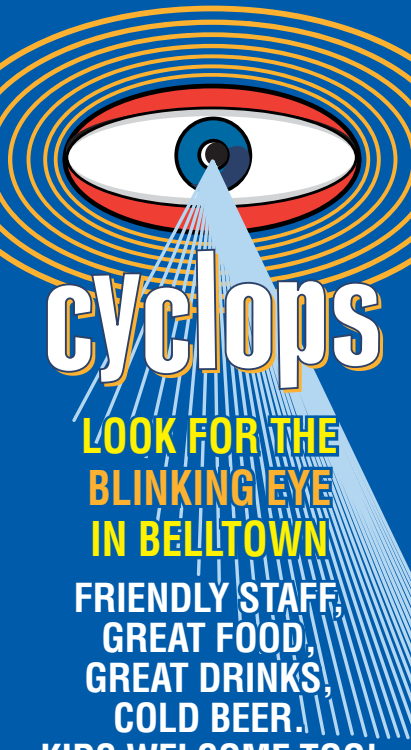
### CENTRAL CINEMA

1411 21st Ave, 686-6684, Happy Hour: Daily 5:30-6:30 pm (\$4 rotating drafts & wine, \$2 off cocktails, food specials).

### THE NEIGHBOR LADY

2308 E Union St, 695-2072, Happy Hour: Mon-Sat noon-7 pm; Sun noon-1:30 am (\$1 off drafts and wells, \$2 Rainier drafts).

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**Seattle**

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**PATIO! BURGERS BEER BOOZE**

**5813 Airport Way S**



**8617 14th Ave. S**









KELLY O

**MORTON'S THE STEAKHOUSE**  
1511 Sixth Ave, 223-0550, Happy Hour:  
Fri 9-11 pm; Mon-Fri, Sun 5-6:30 pm;  
Mon-Thu, Sun 9-10 pm (\$5.50 beer,  
\$7 wine, \$8 cocktails, and \$6-\$7 food  
specials).

**NIJO**  
83 Spring St, 340-8880, Happy Hour:  
Mon-Tue, Sun 4-11 pm (Food and drink  
specials).

**O'ASIAN**  
800 Fifth Ave, 264-1789, Happy Hour:  
Mon-Thu 9-10:30 pm; Mon-Fri 3-7 pm;  
Fri 9-11:30 pm; Sat 3:30-11:30 pm; Sun  
3:30-10 pm (\$9 specialty cocktails,  
\$4-\$8 appetizers, \$5 sake, soju, sake  
cocktails, \$4-7 appetizers).

**OLIVER'S**  
405 Olive Way, 623-8700, Happy Hour:  
Mon-Sat 4:30-6 pm (Free appetizers  
with drink purchase).

**OWL N' THISTLE**  
808 Post Ave, 621-7777, Happy Hour:  
Daily 3-7 pm (\$2.25 domestics, \$3.75  
micros and wells, \$4 house wines,  
discounted food specials).

**PADDY COYNE'S IRISH PUB**  
1190 Thomas St, 405-1548, and three  
other locations, Happy Hour: Daily 3-6  
pm, 10 pm-midnight (\$3.50-\$7 food  
specials, including an Irish stew for  
\$6.50).

**PALACE KITCHEN**  
2030 Fifth Ave, 448-2001, Happy  
Hour: Mon-Fri 4:30-6 pm; Mon-Thu,  
Sun 11 pm-1 am (\$6 fernet, \$6 wine or  
prosecco, \$7-\$8 select cocktails, \$5  
drafts, \$2.50 Tecate or Rainier, \$5-\$6  
food specials).

**PALOMINO**  
1420 Fifth Ave, 623-1300, Happy Hour:  
Sat 3 pm-midnight; Mon-Thu, Sun 3-11  
pm (\$5 house wines, \$4 select drafts,  
\$6 cocktails, \$5-\$11 appetizers and  
food specials).

**PIKE PLACE BAR AND GRILL**  
90 Pike St, 624-1365, Happy Hour: Daily  
3-7 pm (\$4.50 rotating beer specials,  
\$5-\$8 rotating drink specials).

**PIKE PUB & BREWING COMPANY**  
1415 First Ave, 622-6044, Happy Hour:  
Mon-Fri 4-6 pm (\$1 off pints, \$4 off  
pitchers, \$3-\$10 food specials).

**PIONEER SQUARE SALOON**  
73 Yesler Way, 628-6444, Happy Hour:  
Mon-Fri 5-8 pm (\$3.50 beers).

**A PIZZA MART**  
910 Stewart St, 381-8688, Happy Hour:  
Daily 3-7 pm, 11 pm-2 am (\$4 wells and  
drafts, \$2.50 PBR, \$5 margaritas, \$7  
shot and beer pair ups, \$6 salads and  
cheesebread, \$7 pesto cheese bread,  
\$8 two-topping small pizza or two-  
topping calzone).

**PIZZERIA NAPOLETANA**  
125 Prefontaine Pl S (inside Caffé Vita),  
652-8331, Happy Hour: Mon-Fri 2-5 pm  
(\$2 beer special).

**POLAR BAR**  
700 Third Ave, 340-0340, Happy Hour:  
Mon-Fri 3-6 pm (\$5 cocktail specials,  
\$5 wine, half off bar food).

**RADIATOR WHISKEY**  
94 Pike Street, 467-4268, Happy Hour:  
Daily 4-6 pm (\$4 drafts, \$5 select  
wines, \$8 bourbon margaritas, \$7  
Rainier tall can and Evan Williams shot  
combo).

**RELISH BURGER BISTRO**  
1900 Fifth Ave, 256-7600, Happy Hour:  
Daily 3-6 pm (\$3-\$6 beer, wine, and  
cocktail specials, and \$6 small plates).

**RN74**  
1433 Fourth Ave, 456-7474, Happy  
Hour: Mon-Fri 3-7 pm (\$6 house wine,  
daily cocktails, and wells, \$3-\$6 select  
food items, \$6 shot & a beer).

**ROCK BOTTOM RESTAURANT**  
1333 Fifth Ave, 623-3070, Happy Hour:  
Mon 11 am-11 pm; Tue-Fri 3-6 pm (\$5-7  
appetizers, \$6 select cocktails, \$2 off  
all wine and tap beers, \$1 off wells).

**ROMIO'S PIZZA & PASTA**  
927 Howell St, 622-6878, Happy Hour:

Daily 3-7 pm (\$2 PBR, \$4 wells, \$4.50  
house wine, \$4 drafts, \$5 select cock-  
tails, \$5 food specials).

**RVIEW**  
515 Madison St, 583-0300, Happy  
Hour: Mon-Sat 4-6:30 pm (\$5 drafts  
and bottled beer, \$5 wells, house wine,  
and sangria, \$6 featured cocktails, and  
\$1.50-\$6 food specials).

**SAZERAC**  
1101 Fourth Ave, 624-7755, Happy Hour:  
Mon-Sat 4-8 pm (\$3-5 bottled beer  
and cider, \$5 drafts, \$4-\$7 wine, \$6  
well drinks, \$8 cocktails, \$10-16 spe-  
cialty cocktails, \$5-\$10 food menu).

**SEATOWN**  
2010 Western Ave, 436-0390, Happy  
Hour: Mon-Fri 4-6 pm (\$7-\$8 tea cock-  
tails, \$6 drafts, \$3 Rainiers, \$5 sangria,  
\$4-\$5 tea sandwiches, \$1.5 oysters).

**SERIOUS PIE**  
316 Virginia St, 838-7388, Happy Hour:  
Mon-Fri 3-5 pm (\$6 mini pizzas, \$5  
house wine, \$5 drafts).

**SHAWN O'DONNELL'S**  
508 Second Ave, 602-6380, Happy  
Hour: Daily 3-7 pm (\$1 off craft and  
local beer, wells, and house wine, and  
\$2-\$8 food specials).

**SIX SEVEN**  
2411 Alaskan Way, 269-4575, Happy  
Hour: Mon-Thu, Sun 3-6 pm (\$6 spe-  
cialty cocktails, \$6 select wines, \$4  
drafts, \$5-\$6 appetizers).

**STEELHEAD DINER**  
95 Pine St, 625-0129, Happy Hour: Daily  
3-6 pm (\$4 drafts, \$4 wells, \$6 well  
martinis).

**SUITE 410**  
410 Stewart St, 682-4101, Happy Hour:  
Tue-Sat 4-7 pm (\$6 select house  
cocktails, \$5 wells, \$3 Pacifico and  
Coors Lite).

**SULLIVAN'S STEAKHOUSE**  
621 Union St, 494-4442, Happy Hour:  
Thu 4:30 pm-midnight (\$7 signature  
cocktails, \$7 bar food menu); Mon-  
Wed, Fri 3:30-6:30 pm; Sat 4-6:30 pm  
(\$7 knock-outs, \$5 drafts, \$7 house  
wines, half-off sushi); Sun 4:30-10:30  
pm (\$7 signature cocktails, \$7 bar food  
menu).

**TAP HOUSE GRILL**  
1506 Sixth Ave, 816-3314, Happy Hour:  
Mon-Thu 10 pm-midnight; Mon-Fri  
3:30-6:30 pm; Sat 11 pm-midnight; Sun  
3:30 pm-midnight (\$3 food specials).

**TASTE**  
1300 First Ave, 903-5291, Happy Hour:  
Wed-Sat 3-6 pm (\$3 draft beers, \$7  
select wine, food specials).

**THE TASTING ROOM**  
1924 Post Alley, 770-9463, Happy Hour:  
Wed 5-8 pm (\$5 house wines, as well  
as a rotating list of other drink specials,  
determined by whichever musicians are  
playing in the bar that night); Thu 5-7  
pm (\$4 glasses of wine).

**TAT'S DELICATESSEN**  
159 Yesler Way, 264-8287, Happy Hour:  
Daily 3-5 pm (\$2.50 PBR tallboys,  
\$3.50 micros).

**THE TERRACE AT THE FAIRMONT  
OLYMPIC HOTEL**  
411 University St, Happy Hour: Daily  
3:30-6 pm (\$5 bottled beer, \$7 wine,  
\$8 martinis).

**TIG**  
614 First Ave, 332-0844, Happy Hour:  
Tue-Thu 4-10 pm (\$3.50 wells, drafts,  
and house wine, \$3 sushi).

**TRABANT COFFEE & CHAI**  
602 Second Ave, 675-0668, Happy  
Hour: Mon-Fri 4-6 pm; Sat-Sun noon-4  
pm (\$1 off beer, half-price pastries).

**TRIANGLE PUB**  
553 First Ave S, 628-0474, Happy Hour:  
Mon-Fri noon-7 pm (Rainier pints \$2  
Micro pints \$4. Wells \$4. House wine  
\$4. Fireball \$5.50).

**TRIPLE DOOR MUSICQUARIUM  
LOUNGE**  
216 Union St, 838-4333, Happy Hour:  
Daily 4-6 pm (\$4 draft beers and cider,

\$5 wells and select cocktails. \$4-\$8.50  
food specials).

**URBANE**  
1639 Eighth Ave, 676-4600, Happy  
Hour: Mon-Sat 4-7 pm, 10 pm-midnight;  
Sun 2:30-11:30 pm (\$4 drafts, \$5 wells,  
\$6 well martinis, \$6 house wines, \$7-  
\$10 food specials).

**VIRGINIA INN**  
1937 First Ave, 728-1937, Happy Hour:  
Daily 4-6 pm (Half-price small plates  
with drinks).

**VON'S**  
1221 First Ave, 621-8667, Happy Hour:  
Daily 10-noon, 4-6 pm (\$2.50 PBR  
pints, \$3.50 vodka martini, \$4.50 house  
white wine, \$5 red, \$5 seasonal cocktail  
and \$1.50-\$6.50 small plates).

**ZIG ZAG CAFE**  
1501 Western Ave, 625-1146, Happy  
Hour: Mon-Fri 5-7 pm (\$4 off all house  
cocktails, \$5 house wines, \$3.50  
drafts).

**EASTLAKE/  
SOUTH LAKE UNION**

**ART MARBLE 21**  
731 Westlake Ave N, 223-0300, Happy  
Hour: Mon-Fri 4-6 pm, 9 pm-midnight  
(\$5 apps, \$5 drafts & house wine, \$4  
wells).

**CACTUS**  
426 Terry Ave N, 913-2250, Happy  
Hour: Mon-Fri 3-6 pm; Sat-Sun 3-5  
pm (\$6 margaritas and mojitos, \$5.50  
house wines and sangria, \$2-\$8.50  
food menu).

**CAFFE TORINO**  
422 Yale Ave, 682-2099, Happy Hour:  
Mon-Fri 4-6 pm (\$4 house wine, and \$3  
Italian beer, \$1 off sandwiches).

**CASK & TROTTER**  
711 Westlake Ave N, 453-4756, Happy  
Hour: Daily 3-6 pm (\$3 drafts, wells,  
and sliders).

**CHANDLER'S CRABHOUSE**  
901 Fairview Ave N, 223-2722, Happy  
Hour: Daily 3-6 pm, 9 pm-close (\$1 off  
all draft and bottled beer. Rotating  
specials on appetizers and wine).

**CICCHETTI**  
121 E Boston St, 859-4155, Happy Hour:  
Mon-Fri 5-6:30 pm (\$6 house cocktails,  
\$5 house wines, \$2 off draft beer, \$5  
premium wells, Food \$5 and up. \$11  
Cicchetti trios).

**CUOCO**  
320 Terry Ave N, 971-0710, Happy Hour:  
Mon-Fri 2-6 pm; Sat-Sun 4:30-6 pm  
(\$4-\$7 beer, wine and cocktails, \$7  
small plates).

**DANIEL'S BROILER**  
809 Fairview Place N, 621-8262, Happy  
Hour: Daily 4-6:30 pm and 9 pm-close  
(select wines by the glass \$5-\$8, \$1 off  
beer, \$8 manhattans and martinis, food  
specials)

**DEXTER & HAYES PUBLIC HOUSE**  
1628 Dexter Ave N, 283-7786, Happy  
Hour: Daily 4-6 pm (\$1 off wells and  
drafts, \$2 off pitchers. \$2.50-\$7 food  
specials, \$1 off house red).

**EASTLAKE BAR AND GRILL**  
2947 Eastlake Ave E, 957-7777, Happy  
Hour: Daily 9 pm-1 am, 3-6 pm (\$4.50  
wells and house wine, \$6 cocktails, \$1  
off all drafts, \$7 double wells, \$3.50-\$8  
food menu), 3-6 pm (\$4.25 wells and  
house wine, \$2.50 PBR tallboys, \$5.50  
cocktails, \$1 off all drafts, \$6.75 double  
wells, \$2-\$7 food menu).

**FEIERABEND**  
422 Yale Ave N, 340-2528, Happy Hour:  
Daily 3-6 pm (\$1 off weekly draft, \$2-\$5  
appetizers).

**FLYING FISH**  
300 Westlake Ave N, 728-8595, Happy  
Hour: Daily 4-6 pm (\$2 off drafts, \$6  
house wines and sake, \$5-\$8 small  
plates, \$1 oysters).

**LITTLE WATER CANTINA**  
2865 Eastlake Ave E, 397-4940, Happy  
Hour: Mon-Fri 3-6 pm (\$4 drafts, \$6  
house margaritas, \$1 off wells, \$1 off all  
wines. \$12 tequila flights); Sat 10 pm-



## HAPPY HOUR

7 Days a Week!  
4pm-7pm

Darts - Pool - Craft Beers  
Great Grub - Weekend Brunch  
Trivia Every Tuesday @ 7p

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MONDAY:  
\$3.50 Micros +  
Well Drinks

TUESDAY: \$3.50  
Ninkasi IPA  
& well Vodka

WEDNESDAY: \$3.50  
Anchor Steam  
& well Gin

THURSDAY: \$3.50  
Black Butte  
& well Whiskey

FRI, SAT, SUN:  
\$3 Pints & \$10  
Pitchers of PBR &  
Rainier

TUESDAY & SUNDAY  
KARAOKE AT 9!

FRIDAY NIGHT  
TRIVIOKE!  
Trivia at 8,  
Karaoke at 10!

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\$6 Well Drinks  
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MONDAY – THURSDAY 3-7

FRIDAY “HAPPIER HOUR” 3-9

HAPPY HOUR FOOD SPECIALS FROM \$2 TO \$5

*“Best Burgers In Queen Anne!”*  
½ lb hand-formed Angus beef

- Flatbreads and Appetizers
- Outstanding Steaks
- Homemade Meatloaf Sliders
- \$6 Lunch Specials

### WEEKEND BRUNCH SATURDAY AND SUNDAY 9-2

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## LOWELL'S, SEATTLE'S LOCAL HIDEAWAY

Lowell's now offers the freshest of happy hours every day of the week, on three floors.

### BREAKFAST HAPPY HOUR

MONDAY - FRIDAY, 7 - 9<sup>am</sup>

### EVENING HAPPY HOUR

BEVERAGES

7 DAYS A WEEK, 4<sup>pm</sup> - CLOSE


Along with unique menu selections, we have lists of fresh infusion cocktails and changing beer & wine specials to accompany our home-made happy hour “bites”.

With 3 wide-open floors of incredible views over Elliott Bay and ferries crossing the water with the Olympic Mountain range as the backdrop, Lowell's is “The Living Room of the Market” and safe refuge.

ALMOST CLASSY

**LOWELL'S**  
SINCE 1957

- Must be 21 years of age or over to enjoy Lowell's happy hour.



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Based on a 100 year old family recipe.  
Three generations of distilling passion Northwest born and bred.

Recipes and traditions have been passed down through generations of families. Today, those tried and true family traditions live on in the Tatoosh Distillery products. Families were growing grain and making whiskey here before the states were states, and after years of having to hide from the law, Tatoosh is proud to finally be able to legally share the exceptional distilled spirits in the Pacific Northwest.

[TATOOSHSPIRITS.COM](http://TATOOSHSPIRITS.COM)



Cocktail Compass

midnight (\$4 drafts, \$6 house margaritas, \$1 off wells, \$2 tequila shots).

**LUNCHBOX LABORATORY**  
1253 Thomas St, 621-1090, Happy Hour: Daily 3-6 pm, 9-11 pm (\$2 PBR, \$4 wells, \$6 doubles, \$5 cocktails. Food Specials).

**MIO SUSHI**  
120 Westlake Ave N, 971-0069, and one other location, Happy Hour: Mon-Fri 4-6 pm (\$5-\$6.50 appetizers, \$4.50 salads, \$7.50-10 sushi specials, \$8-\$9 sushi rolls specials, \$3-\$5 drink specials).

**PAN PACIFIC HOTEL BAR**  
2125 Terry Ave, 264-8111, Happy Hour: Mon-Fri 4-6 pm (\$2 off wine by the glass, \$4 draft beer, \$6 wells, and \$4-\$8 small plates).

**PAZZO'S**  
2307 Eastlake Ave E, 329-6558, Happy Hour: Mon-Thu, Sun 10 pm-1 am; Daily 3-6 pm (\$3 drafts and wells, \$5.95 food specials); Sat 10 pm-1 am (\$3 draft beers and wells. Food specials).

**RAVISH**  
2956 Eastlake Ave E, 913-2497, Happy Hour: Mon-Sat 5-6:30 pm; Sun 3-6 pm (\$1 off all beers, wells, and ciders, \$5 house wine, \$6.75 cocktail du jour, \$3-\$10 appetizers).

**RE:PUBLIC**  
429 Westlake Ave N, 467-5300, Happy Hour: Daily 4-6 pm (\$2.50-\$4 select beers, \$6 wine, \$4-14 food specials).

**ROW HOUSE CAFE**  
1170 Republican St, 682-7632, Happy Hour: Mon-Fri 4-6 pm (\$1 off adult beverages, \$6 specialty cocktails. Happy hour noshes).

**SEASTAR RESTAURANT AND RAW BAR**  
2121 Terry Ave, 462-4364, Happy Hour: Mon-Fri 4-6 pm; Sun 5-9 pm (\$4 drafts, \$4 house wine, \$7 manhattans and martinis, \$8 specialty cocktail, \$4-\$10 food menu).

**SERAFINA**  
2043 Eastlake Ave E, 323-0807, Happy Hour: Mon-Fri 4-6 pm (\$7 specialty cocktails, \$6 house red or white wine, \$2 off drafts, \$5 premium wells, \$5-\$8 appetizers).

**A TERRIBLE BEAUTY**  
1001 Fairview Ave N, 420-4498, Happy Hour: Mon-Fri 3-6 pm (\$1 off drafts & wells, \$2 off wine, \$5 food menu).

**TUTTA BELLA NEAPOLITAN PIZZERIA**  
2200 Westlake Ave, 624-4422, Happy Hour: Sat 9-11 pm; Daily 3-6 pm; Mon-Thu, Sun 9-10 pm (Craft Cocktails \$7-\$8, Highballs \$6, Wine \$5-6, Beer \$4-\$5, Antipasta & Pizzettes \$6-\$8).

**VEGGIE GRILL**  
446 Terry Ave N, 623-5796, Happy Hour: Mon-Fri 4-6 pm (\$4.95 for a PBR and wings or nachos).

**VICTORY LOUNGE**  
433 Eastlake Ave E, 382-4467, Happy Hour: Mon-Thu, Sun 11 pm-1 am (\$4.50 wells, \$4 house wine, and \$1 off drafts); Daily 3-6 pm (\$4.50 wells, \$4 house wine, \$3 Polish franks, and \$1 off drafts).

FREMONT

**9 MILLION**  
3507 Fremont Pl, 632-0880, Happy Hour: Mon-Thu 9-11 pm (\$5-\$7 food specials); Daily 4-6 pm (\$5 house wine, \$6 Mint Juleps, \$1 off drafts and wells), 4-7 pm (\$5-\$7 food specials).

**THE BACKDOOR @ ROXY'S**  
462 N 36th St, 632-7322, Happy Hour: Daily 5-7 pm (Half off appetizers).

**BALLROOM**  
456 N 36th St, 634-2575, Happy Hour: Mon-Fri 3-7 pm (Half-price price pool, \$4 wells, drafts, and appetizers, \$5 wine, \$1 off slices); Mon-Tue, Sun 3 pm-2 am (\$3 Rainier tallboys and half-price pool); Mon-Thu, Sun 11 pm-1 am (\$4 appetizers and \$1 off slices).

**THE BARREL THIEF**  
3417 Evanston Ave N #102, 402-5492, Happy Hour: Tue 4-11 pm; Fri 3-6 pm; Wed-Thu, Sat-Sun 4-6 pm (\$1-\$3 off wine by the glass, \$1 off cocktails, \$5 off wine by the bottle, \$1 off beer and cider, and food and snack specials).

**BLUE C SUSHI**  
3411 Fremont Ave N, 633-3411, Happy Hour: Mon-Wed, Fri-Sat 4-7 pm; Thu, Sun 4-9 pm (\$3 taps, \$3 wells, \$4 house wines, \$4 large sakes, \$5 specialty cocktails. \$3 sushi specials).

**BROUWER'S CAFE**  
400 N 35th St, 267-2437, Happy Hour: Daily 3-6 pm (\$1 off drafts and wells, food specials).

**DUBLINER**  
3517 Fremont Ave N, 548-1508, Happy Hour: Thu 3 pm-2 am (\$5 all Irish whiskeys, \$5 Guinness pints); Mon-Sat 3-7 pm; Sun 3 pm-10 am (\$2 Rainiers, \$4 domestics, \$5 imports).

**EL CAMINO**  
607 N 35th St, 632-7303, Happy Hour: Mon-Fri 4-6 pm; Sat-Sun 3-5 pm (\$3 beer, \$5 house margarita, \$5-\$9 food specials in the bar).

**FREMONT DOCK**  
1102 N 34th St, 829-8372, Happy Hour: Daily 3-6 pm (\$3.50 wells, \$4 drafts, and \$6-\$7 food menu).

**GEORGE & DRAGON PUB**  
206 N 36th St, 545-6864, Happy Hour: Mon-Fri 3-7 pm (\$1 off pints and wells. Food specials); Sun 8 pm-2 am (\$1 off pints and wells. Food specials).

**HIGH DIVE**  
513 N 36th Ave, 632-0212, Happy Hour: Mon-Thu, Sun midnight-2 am (\$1 off Wells and Drafts); Sat midnight-2 am (\$6 Rainier Tallboy & Shot of Fireball); Daily 5-7 pm (\$5 Food Menu, \$3 Draft, \$4 Wells, \$5 14 Hands Wine).

**LTD BAR AND GRILL**  
309 N 36th St, 632-7876, Happy Hour: Mon-Fri 3-6 pm (Food specials).

**NECTAR**  
412 N 36th St, 632-2020, Happy Hour: Daily 7-9 pm (\$1 off drafts, wells, and wine, \$2 specialty cocktails).

**NICKERSON STREET SALOON & GRILL**  
318 Nickerson St, 284-8819, Happy Hour: Mon-Fri 3-6 pm (\$4.50 pints, wells and wines, \$2-\$6 food specials).

**NORM'S EATERY & ALEHOUSE**  
460 N 36th St, 547-1417, Happy Hour: Fri-Sat 11 pm-1 am (Food & Drink specials); Sun 10 am-2 pm (\$4 bloody marys, \$4 mimosas); Daily 4-7 pm (\$3 pints, \$5-\$7 appetizers, \$3 PBR 40s on Wednesday).

**PECADO BUENO**  
4307 Fremont Ave N, 457-8837, Happy Hour: Daily 3-6 pm, 9-11 pm (\$3.35 margaritas, \$5 sangria, \$5 wells, \$3.50 bottled beer, \$4 drafts, and \$3.95-\$5.95 food specials, \$2.50 tacos).

**THE RED DOOR**  
3401 Evanston Ave N, 547-7521, Happy Hour: Mon-Fri 3-6 pm, 10 pm-midnight (\$1 off drafts and wine, \$4-\$6 food specials).

**ROXY'S DINER**  
462 N 36th St, 632-3963, Happy Hour: Daily 4-5 pm (Half off appetizers), 7 am-5 pm (\$2 mimosas, \$4 double mimosas, \$2 PBRs).

**RUSSELL'S**  
4111 Stone Way N, 547-1653, Happy Hour: Daily 4-6 pm (Food and drink specials).

**SCHILLING CIDER HOUSE**  
708 N 34th St, 420-7088, Happy Hour: Mon-Fri noon-6 pm (\$1 off pints, \$2 off flights of Schilling Cider).

**VIA TRIBUNALI**  
4303 Fremont Ave N, 547-2144, Happy Hour: Sat 10 pm-midnight (\$3 pints, \$5 wells, \$8 half carafe of house wine, \$5 food); Daily 4-6 pm; Mon-Thu, Sun 10 pm-11 am (\$3 select pints, \$5 wells, \$8 half carafe of house wine, \$5 select pizzas).

**WOODSKY'S**  
303 N 36th St, 547-9662, Happy Hour: Mon 4 pm-2 am; Daily 4-7:30 pm (\$3 wells, \$3 micros, \$9 pizza & a pint \$2.50 domestics, \$2.50 tall boys).

GREENWOOD/ PHINNEY

**BARANOF**  
8549 Greenwood Ave N, 782-9260, Happy Hour: Daily 6 am-7 pm (\$3 wells, \$3 select tall cans of beer).

**BILL'S ON GREENWOOD**  
8560 Greenwood Ave N, 708-1400, Happy Hour: Fri-Sun 11:30-midnight (\$8 pitcher of PBR); Daily 4-7 pm (\$3 micros, \$3.50 wells, \$12 pitchers, \$3.50 rotating well cocktail all day, and \$3-\$6 food menu); Mon-Wed, Sun 9 pm-midnight (\$3 micros, \$3.50 wells, \$12 pitchers, and \$3-\$6 food menu).

**THE COZY NUT TAVERN**  
123 N 85th St, 784-2240, Happy Hour: Tue-Sun 4-7 pm (\$1 off draft beers, wells, cocktails, and select food items).

**CROSSWALK TAVERN**  
8556 Greenwood Ave N, 789-9691, Happy Hour: Mon-Fri 3-6 pm (\$3 wells, \$2.75 domestic drafts, and \$3.50-\$6 food items).

**ED'S KORT HAUS**  
6732 Greenwood Ave N, 782-3575, Happy Hour: Tue, Sun 3 pm-1 am (Buy any burger and get the second one half off); Mon-Fri 3-6:30 pm (\$2.75 domestics, \$6.50 pitchers, \$4 micros).

**EL CHUPACABRA**  
6711 Greenwood Ave N, 706-4889, Happy Hour: Daily 4-6 pm (\$1 off wells and drafts, \$7 select margaritas, \$5-\$7 small plates), 10 pm-midnight (\$1 off wells and drafts).

**GAINSBOURG**  
8550 Greenwood Ave N, 783-4004, Happy Hour: Mon 4 pm-midnight; Tue-Sun 4-6 pm (\$1 off beer, wine, and cocktails, \$2-\$6 appetizers, \$6 burger).

**THE HOUSE SPORTS PUB**  
8551 Greenwood Ave N, Suite 5, 403-1464, Happy Hour: Mon-Fri 3-6 pm, 10-1 pm (\$1 off wells and drafts, \$5 food specials).

**IN THE RED WINE BAR**  
6510 Phinney Ave N, 420-8992, Happy

Hour: Mon-Sat 3-6 pm; Sun 3-10 pm (\$2-4 beers, \$5 house wines, and \$3-\$6 food specials).

**JADE**  
8904 Aurora Ave N, 233-9133, Happy Hour: Tue-Sun 1-6 pm (Specials, including a \$7 Long Island).

**MAI THAIKU**  
6705 Greenwood Ave N, 706-7807, Happy Hour: Daily 4-6 pm (Food and drink specials).

**MAKEDA**  
153 N 78th St, 782-1489, Happy Hour: Mon-Fri 5-7 pm (Featured wines \$5/ glass, \$1 off regular priced glasses, bottle discounts, food specials).

**NAKED CITY BREWERY & TAP-HOUSE**  
8564 Greenwood Ave N, 838-6299, Happy Hour: Mon-Fri 3-6 pm; Sun 11:30-midnight (\$1 off all drafts and house wine, \$3-\$5 appetizers).

**OLIVER'S TWIST**  
6822 Greenwood Ave N, 706-6673, Happy Hour: Mon-Fri 5-7 pm; Fri-Sat 4-6 pm; Sun 5 pm-midnight (\$2 off select cocktails, \$1 off beers and house wine, \$1 off food).

**THE OULD TRIANGLE**  
9736 Greenwood Ave N, 706-7798, Happy Hour: Mon-Fri 2-8 pm; Sat noon-7 pm (\$3 wells, 50¢ off drafts).

**THE PARK PUBLIC HOUSE**  
6114 Phinney Ave N, 789-8187, Happy Hour: Mon-Sat 3-6 pm (\$4 wells, house wine, and draft beer, \$2-\$6 food specials).

**PHINNEY MARKET PUB & EATERY**  
5918 Phinney Ave N, 219-9105, Happy Hour: Mon, Wed-Sun 8-11 pm; Tue 9-11 pm (\$1 off draft beer, \$2 off wine, \$5 1/4 pound burger).

**RICKSHAW RESTAURANT AND LOUNGE**  
322 N 105th St, 789-0120, Happy Hour: Mon-Fri noon-5 pm; Sun 10-2 am (\$3.75 wells, \$4.50-\$6.50 appetizers).

**RIDGE PIZZA**  
7217 Greenwood Ave N, 687-7621, Happy Hour: Mon-Fri 3-6 pm; Daily 9-11 pm (\$5 personal pizza, \$5 Caesar salad, \$5 house made turkey meatballs with marinara).

**STUMBLING GOAT BISTRO**  
6722 Greenwood Ave N, 784-3535, Happy Hour: Tue-Sun 4-6 pm (\$5 wells, \$6-\$7 select cocktails, \$4.50-\$5 drafts, \$4 bottled craft beers, \$3-\$9 food menu).

**SULLY'S SNOWGOOSE SALOON**  
6119 Phinney Ave N, 782-9231, Happy Hour: Tue 10-2 am (\$2 kill-a-keg style beers); Thu 4 pm-2 am (\$3.75 micros); Mon-Wed, Fri-Sun 4-7 pm (\$4.25 micros).

**TEACHERS LOUNGE**  
8505 Greenwood Ave N, 706-2880, Happy Hour: Tue-Sun 5-6:35 pm (\$2 off house cocktails and \$1 off beer, wine, and food).

**TIM'S TAVERN**  
602 N 105th, 789-9005, Happy Hour: Daily 4-7 pm (\$3.50 wells, \$2.50 domestic draft, \$4 micro drafts, \$2 off pitchers, happy hour bowl pull tabs pay double).

**WING DOME**  
7818 Greenwood Ave N, 706-4036, Happy Hour: Tue-Sun 9-10 pm, 3-6 pm (\$3 wells, \$3 select pints, \$3 half order of popcorn chicken, \$3 two mini-sliders, \$4 fireball shots).

INTERBAY/MAGNOLIA

**BOXCAR ALE HOUSE**  
3407 Gilman Ave W, 286-6418, Happy Hour: Daily 4-6 pm (\$2.25 PBR, \$3.75 micros and wells, \$2.75 domestic bottles, \$3 for four chicken wings).

**MAGNOLIA VILLAGE PUB**  
3221 W McGraw St, 285-9756, Happy Hour: Mon-Fri 4-6 pm (\$1.50 PBR tall cans, \$3 domestic drafts, \$4 house wines, wells, and select micro drafts, \$4-\$6 food specials).

**MULLEADY'S**  
3055 21st Ave W, 283-8843, Happy Hour: Daily 4-6 pm (\$6 select cocktails, \$5 house wines, \$4 select local micros, \$6 small plates).

**PALISADE**  
2601 W Marina Pl, 285-1000, Happy Hour: Mon-Sat 3-6 pm, 9-11 pm; Sun 4-6 pm, 8-11 pm (\$1 off beer and wine, discounted appetizer menu).

**QUEEN MARGHERITA**  
3111 W McGraw St, 282-4423, Happy Hour: Mon-Fri 3-5 pm (\$3 drafts and wine, and food specials).

**SZMANIA'S STEAKHOUSE & BAR**  
3321 McGraw St, 284-7305, Happy Hour: Daily 4-6 pm (Food and drink specials starting at \$5).

**TANGLEWOOD SUPREME**  
3216 W Wheeler St, 708-6235, Happy Hour: Tue-Sat 4-6 pm (\$3-\$6 small plates, rotating drink specials).

**WHOLE FOODS INTERBAY**  
2001 15th Ave W, 352-5440, Happy Hour: Wed 5-7 pm (\$1-\$2 beer, \$4 wine, food specials).

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## Cocktail Compass

### INTERNATIONAL DISTRICT

#### BUSH GARDEN

614 Maynard Ave S, 682-6830, Happy Hour: Mon-Sat 5-6:30 pm, 8:45-9:45 pm; Sun 5-9 pm (2-for-1 appetizers).

#### JOE'S

500 S King St, 223-9266, Happy Hour: Daily 7 am-noon, 4-7 pm (\$5.00 off all drafts and wells).

#### KANAME IZAKAYA & SHOCHU BAR

610 S Jackson St, 682-1828, Happy Hour: Tue-Sun 5-6:30 pm (\$4 beer, \$6 cocktails, \$4-\$6 sake, \$3-\$6 appetizer menu).

#### KING ST. BAR & OVEN

170 S King St, 749-9890, Happy Hour: Mon-Fri 3-7 pm; Sat 1-8 pm (\$2.75 domestic drafts, \$3.75 micro drafts, \$3.50 wells, \$2-\$4 food menu).

#### MIKADO TEPPANYAKI

1306 S King St, 860-1556, Happy Hour: Mon-Fri, Sun 4-6 pm (20% off sushi).

#### SLUGGERS BAR & GRILL

538 First Ave S, 654-8070, Happy Hour: Mon 10-midnight (\$3 drafts and wells); Tue-Sun 3-7 pm (\$3 drafts and wells, only on non-game days).

#### WORLD PIZZA

672 S King St, 682-4161, Happy Hour: Mon-Fri 3-6 pm (\$2.50 slices, \$1 off beer and wine).

### MADISON PARK

#### ATTIC ALEHOUSE AND EATERY

4226 E Madison St, 323-3131, Happy Hour: Mon-Fri 3:30-6 pm; Sun 5 pm-midnight; Mon-Thu, Sun 9:30 pm-midnight (\$1 off all micros and imports, \$4 house wines, \$3 domestics drafts, \$1.50 premium wines, \$5 wells, \$5-\$7 food specials).

#### BING'S

4200 E Madison St, 323-8623, Happy Hour: Fri 9-11 pm; Mon-Thu, Sat 9-10 pm; Daily 3-6 pm (\$2 Miller Hi-Life tall boys, \$5 cocktail of the day, half-off small plates, well drinks house wine & draft beer).

#### CAFE FLORA

2901 E Madison St, 325-9100, Happy Hour: Mon-Fri 3-6 pm (\$6 wine and cocktail specials, \$3 drafts, \$1 off wells, and \$3-\$7.50 small plates).

#### LUC

2800 E Madison St, 328-6645, Happy Hour: Daily 4:30-6:30 pm (\$2-\$11 food menu, \$4 house wine, \$5 sparkling wine, \$5 select cocktail, \$4 select beer).

#### VOILA! BISTROT

2805 E Madison St, 322-5460, Happy Hour: Mon-Sat 4-6:30 pm (\$3 beer, \$4 wine, \$5 specialty cocktails, \$3-\$7 food specials).

### MADRONA/LESCHI

#### ALICIA FUSION BISTRO

200 Lake Washington Blvd Ste B, 324-6388, Happy Hour: Daily 3-6 pm, 9 pm-midnight (\$5 beer, \$6 wine, \$7-\$8 cocktails, \$5-\$9 food specials).

#### BLUWATER BISTRO LESCHI

102 Lakeside Ave, 328-2233, Happy Hour: Daily 4-6 pm, 10 pm-midnight (\$3.50 beer and cocktails, discount appetizers).

#### BOTTLEHOUSE

1416 34th Ave, 708-7164, Happy Hour: Daily 3-6 pm (\$5 wine pours, \$10 cheese board, \$2-\$5 small plates).

#### DANIEL'S BROILER

200 Lake Washington Blvd, 329-4191, Happy Hour: Mon-Fri 4-6:30 pm (\$3 off all wine, \$1 off drafts and beer, \$2 off specialty cocktails); Sat-Sun 2-6:30 pm (\$3 off all wine, \$1 off drafts and bottled beer, \$2 off specialty cocktails).

#### RED COW

1423 34th Ave, 454-7932, Happy Hour: Daily 5-6 pm (\$4-\$10 food specials, \$5house wines, \$3 drafts, \$6 daily cocktail).

#### ST. CLOUDS

1131 34th Ave, 726-1522, Happy Hour: Mon-Fri 5-6:30 pm (Half off all alcoholic drinks [except full bottles of wine]).

### QUEEN ANNE/ SEATTLE CENTER

#### 5 SPOT

1502 Queen Anne Ave N, 285-7768, Happy Hour: Mon-Fri 3-6 pm, 10 pm-midnight (\$3 drink specials and \$4-\$5 food specials).

#### BANDITS BAR

159 Denny Way, 443-5447, Happy Hour: Mon-Fri 4-7 pm (\$4 drafts, bottled beer, and wells).

#### BETTY

1507 Queen Anne Ave N, 352-3773, Happy Hour: Daily 4:30-6 pm (\$4 drafts, \$6 select wine and cocktails, \$4-\$6 small plates).

#### BLUE WATER TACO GRILL

305 Harrison St, Happy Hour: Daily 3-6 pm (\$3.50 drafts, \$3.50 bottled beers, \$5 margaritas and mai-tais, \$5 entree specials).

#### BLUE WATER TACO GRILL

515 Queen Anne N, 352-2407, Happy Hour: Daily 4-6 pm (\$3.50 drafts, \$3.50

bottled beers, \$5 margaritas and mai-tais, \$5 entree specials).

#### BUCKLEY'S ON QUEEN ANNE

232 First Ave W, 691-0232, Happy Hour: Mon-Fri 10-midnight (\$3.50 drafts, \$4 wells and wine, \$5 food specials), 3-6 pm (\$3.50 drafts, \$4 wells and wine, \$5 food specials. [Not available on event nights.]).

#### CHOCOLOPOLIS

1527 Queen Anne Ave N, 282-0776, Happy Hour: Thu 5-9 pm (Free chocolate samples).

#### CROW

823 Fifth Ave N, 283-8800, Happy Hour: Daily 4:30-6 pm (\$4 drafts and wells, \$6 well martinis and manhattan, \$5 house wine, \$5 small plates, \$2 oysters, and \$10 house lasagne).

#### DOMANI

1515 Queen Anne Ave N, 812-2222, Happy Hour: Daily 3-6 pm, 8:30-10:30 pm (\$2.50 bottled beer, \$5 cocktails, \$3.29-\$5.29 food specials).

#### GRUB

7 Boston St, 216-3628, Happy Hour: Tue-Fri 3-6 pm (\$4 drafts, \$5 wines on tap, \$6 cocktails and appetizers).

#### HULA HULA

106 First Ave N, 284-5003, Happy Hour: Daily 4-6 pm (\$3.50 wells and drafts, \$4 off all Tiki drinks, \$4.50 food).

#### JABU'S PUB

174 Roy St, 284-9093, Happy Hour: Daily 4:30-6:30 pm (Drink specials).

#### KEYS ON MAIN

11 Roy St, 270-4444, Happy Hour: Thu 6 pm-2 am; Daily midnight-2 am (\$4 drink specials).

#### LA LUNA

2 Boston St, 282-2511, Happy Hour: Daily 4-6 pm (\$5 margarita, sangria, beer, \$4 well drinks, \$5 food specials).

#### LAREDOS GRILL

555 Aloha St, 218-1040, Happy Hour: Daily 4-6 pm and 10pm-midnight, \$2.50 Tecate, \$5 house wine, \$4 select menu items

#### MCMENAMINS QUEEN ANNE

200 Roy St, 285-4722, Happy Hour: Daily 3-6 pm, 10 pm-midnight (\$3.75 wells, \$3 Bud and Bud Light, \$3.75 pints, \$6 wine, and \$2-\$4 food specials).

#### MECCA

526 Queen Anne Ave N, 285-9728, Happy Hour: Mon-Fri 3-7 pm (\$1 off drafts, \$1 off wells, \$1.50 miller drafts); Sat 10 pm-midnight (\$1 off drafts, \$1 off wells, \$1.50 miller drafts. Daily drink specials).

#### MELTING POT

14 Mercer St, 378-1208, Happy Hour: Mon-Fri 4:30-6 pm; Sat 9 pm-midnight; Mon-Thu, Sun 9-11 pm (Fondue, food, and drink specials across the menu).

#### THE NABOB

819 Fifth Ave N, 281-9850, Happy Hour: Mon-Fri 3-6 pm (\$2 off wells, \$2 off select drafts, \$2 off house wines); Mon-Thu, Sun 10 pm-midnight (Select whiskey discounts).

#### NYP BAR & GRILL

500 Mercer St, 913-2565, Happy Hour: Mon-Sat 2-6 pm, 2-6 pm (Under \$7 rotating food and drink specials).

#### OSKAR'S KITCHEN

621 1/2 Queen Anne Ave N, 402-3375, Happy Hour: Daily 3-6 pm (Rotating food and drink specials).

#### OZZIE'S

105 W Mercer St, 284-4618, Happy Hour: Mon-Thu 3-7 pm (\$2-\$5 food and drink specials, free pool).

**PARAGON**

2125 Queen Anne Ave N, 283-4548, Happy Hour: Mon-Fri 4-7 pm (\$6 martinis, margaritas and house wine, \$3-\$8 appetizers, \$3 PBR drafts).

#### PESO'S

605 Queen Anne Ave N, 283-9353, Happy Hour: Mon-Fri 9-11 am (Dis-counted breakfast menu); Daily 4-6 pm, 10 pm-1 am (Food specials).

#### PLAZA GARIBALDI

129 First Ave N, 397-4088, Happy Hour: Daily 2-7 pm (Drink specials in the bar).

#### PONTI SEAFOOD

3014 Third Ave N, 284-3000, Happy Hour: Mon-Fri 9-10 pm; Sat-Sun 9-11 pm; Daily 4-6:30 pm (\$7 cocktail specials, \$6 house wines, \$4 drafts, \$5-\$8 food specials).

#### POP KITCHEN + BAR

325 Fifth Ave N, 262-3030, Happy Hour: Thu-Sat 5-7 pm (Food and drink specials).

#### RACHA

23 Mercer St, 281-8883, Happy Hour: Daily 4-6 pm (Half price appetizers, select cocktail specials. Bar area only).

#### RED PAPAYA ALE & SPIRITS

530 First Ave N, 283-6614, Happy Hour: Mon-Fri 3-6 pm (\$5 food specials, \$4.5 wells, \$6 happy hour martinis); Daily 9 pm-12:30 am (\$4.5 wells, \$6 happy hour martinis), 9 pm-10:30 am (\$5 food specials).

#### THE ROCK

300 W Roy St #101, 254-4900, Happy Hour: Mon, Thu 3 pm-midnight; Wed,

Fri 3-6 pm; Tue-Wed, Fri 9 pm-mid-night (\$3.25 micros, wells, and wine, \$8-\$9 buckets [jumbo cocktail], \$2 off personal pizza, and \$4-\$9 appetizers).

#### SEATTLE CENTER ARMORY

305 Harrison St, Seattle Center, Happy Hour: Thu 5-8 pm (The third Thursday of every month only. Featuring drink and food specials, music, games, and more).

#### THE SITTING ROOM

108 W Roy St, 285-2830, Happy Hour: Mon-Sat 5-7 pm; Sun 5 pm-2 am; Mon-Thu, Sun 11 pm-2 am (\$4 wells, \$4 drafts, \$4.50 featured wine & sparkling brut by the glass. Daily drink specials. Monday: \$5 well martini/ Manhattan. Tuesdays: \$2 off menu wines by a glass.Wednesdays: \$2 off menu sparkling. Thursdays: \$2 off specialty cocktails. Fridays: \$5 well martini/ Manhattan. Saturdays: \$7 off bottle menu wines).

#### SOLO

200 Roy St, 213-0080, Happy Hour: Tue-Sat 4-6 pm; Mon, Sun 5 pm-1:30 am (\$2 Rainier, \$3 wells, \$1 off all beer and wine).

#### THE SPECTATOR

529 Queen Anne Ave N, 599-4263, Happy Hour: Tue-Fri 4-6 pm (\$3.50 drafts, \$4.50 wells, \$3-6 food menu).

#### SPORT RESTAURANT

140 Fourth Ave N, Suite 130, 404-7767, Happy Hour: Mon-Fri 3:30-6:30 pm (\$5.50-\$8 eight inch pizzas, \$2.75-\$8 food specials,\$3.50 Coors and Bud Lite pints, \$4.50 other pints, \$5 wells, \$6 select well cocktails).

#### STREAMLINE TAVERN

121 W Mercer St, 283-0519, Happy Hour: Tue 2 pm-2 am (\$2 Rainier tallboys); Mon, Wed-Sun 4-7 pm (\$3.50 pints, \$3 wells).

#### SULLY'S LOUNGE

1625 Queen Anne Ave N, 283-3900, Happy Hour: Daily 4-6 pm (\$2 PBR and Kokanee tall boys, \$4 wine, \$4.75 wells, and \$4-\$7 food menu).

#### SWEDISH CULTURAL CENTER

1920 Dexter Ave N, 283-1090, Happy Hour: Fri 6-11 pm (\$5 draft beer and house wines).

#### TARGY'S

600 W Crockett St, 352-8882, Happy Hour: Daily 4-7 pm (Wine \$4, Wells \$4.25, Microbrews \$4.25 Domestic Drafts \$3.25, Import Bottles \$3.75, Domestic Bottles \$2.75, Cans \$3).

#### TEN MERCER

10 Mercer St, 691-3723, Happy Hour: Daily 4:30-6:30 pm (\$5.50 wine by the glass, \$2 snacks [not available on event nights.]), 10 pm-midnight (Half off appetizers, \$3.00 Maritime Old Seattle Lager).

#### TEN SUSHI

500 Mercer St, 453-3881, Happy Hour: Daily 2-6 pm, 8-10 pm (\$3 draft Kirin , \$4 hot sake, \$4 select wines, \$4 wells).

#### TINI BIGS LOUNGE

100 Denny Way, 284-0931, Happy Hour: Tue 4 pm-2 am (Half off all bottles of wine); Daily 4-6 pm (\$6 Cocktails and 4.50 appetizers), 10 pm-midnight (Entire food menu 1/2 off).

#### TOULOUSE PETIT KITCHEN AND LOUNGE

601 Queen Anne Ave N, 432-9069, Happy Hour: Mon-Fri 8-11 am (\$9 breakfast menu); Daily 4-6 pm (More than 50 menu items: \$5-\$9. Premium cocktails \$7.50), 10 pm-1 am (More than 50 menu items: \$5-\$9. Premium cocktails \$8.50).

#### T.S. MCHUGH'S

21 Mercer St, 282-1910, Happy Hour: Mon-Fri 3-6 pm (\$3 select drafts, \$2.50 Miller Lite draft, \$3.50 wells, \$4 appetizers).

#### VIA TRIBUNALI

317 W Galer, 264-7768, Happy Hour: Fri-Sat 10 pm-midnight; Daily 5-6 pm (\$3 pints, \$6 wells, \$10 half carafe of house wine. \$6 food).

### RAINIER VALLEY/ BEACON HILL/ MOUNT BAKER/ COLUMBIA CITY

#### BAJA BISTRO

2410 Beacon Ave S, 323-0953, Happy Hour: Daily 3-7 pm (\$1.50-\$4.95 tapas a la carte, \$2 off appetizers, margaritas, and beers).

#### THE BOURBON BAR

4916 Rainier Ave S, 420-8285, Happy Hour: Tue-Thu midnight-2 am (\$3 wells, \$1 off drafts, \$2 High Life drafts, \$5 High Life pitchers).

#### FLYING SQUIRREL

4920 S. Genesee St., 721-7620, Happy Hour: Mon-Thu 8-9:30 pm (food & drink specials).

#### GERALDINE'S COUNTER

4872 Rainier Ave S, 723-2080, Happy Hour: Tue-Fri 4:30-7 pm (\$1 off beer).

#### ISLAND SOUL RESTAURANT

4869 Rainier Ave S, 329-1202, Happy Hour: Mon-Fri 3-6:30 pm (\$2 off cocktails, \$1 off bottled beer, \$5 house wine, \$3 drafts, \$2-\$10 food menu).



#### LOTTIE'S

4900 Rainier Ave S, 725-0519, Happy Hour: Daily 3-6 pm (\$4 wells, \$2.50 domestics, \$3 drafts, \$1 off food and signature cocktails).

#### PIPPY'S CAFE

3007 Beacon Ave S, 538-0338, Happy Hour: Tue-Fri 5-7 pm (Rotating food specials).

#### ROYAL ESQUIRE CLUB

5016 Rainier Ave S, 723-2811, Happy Hour: Mon-Sat 4-7 pm (\$2.50 beer, \$3 wells, \$1 off other drinks).

#### THE SPICE ROOM

4909 Rainier Ave S, 725-7090, Happy Hour: Daily 3-6 pm (\$5 food plates with minimum drink purchase).

#### SPINNAKER BAY BREWING

5718 Rainier Ave S, 725-2337, Happy Hour: Thu-Fri 5-9:30 pm; Sat 3-7 pm (Micro-beer made on-site and food trucks).

#### THE STATION

2533 16th Ave S, 453-4892, Happy Hour: Mon-Sat 3-7 pm; Sun 3-6 pm (\$4 sangria, mimosas and wine specials, \$3 bottled beer).

#### TUTTA BELLA NEAPOLITAN PIZZERIA

4918 Rainier Ave S, 721-3501, Happy Hour: Sat 9-11 pm, Daily 3-6 pm, Mon-Thu, Sun 9-10 pm (Craft cocktails \$7-\$8, Highballs \$6, Wine \$5-\$6, Beer \$4-\$5, Antipasta & Pizzettes \$6-\$8).

#### WABI-SABI

4909 Rainier Ave S, 721-0212, Happy Hour: Daily 4:30-6 pm (\$3 drafts, \$4 wine, \$4.50 wells, \$4-\$7 hot sake, \$3 Nigiri, \$3-\$6 sushi rolls, \$4 small bites).

### RAVENNA/ SAND POINT

#### BAI PAI THAI

2316 NE 65th St Ste 101, 527-4800, Happy Hour: Mon-Tue 4-10 pm; Wed-Thu, Sun 4-7 pm (Food and drink specials).

#### COA

7919 Roosevelt Way NE, 522-6179, Happy Hour: Tue-Thu, Sun 9-10 pm; Sat 9 pm-midnight (\$4 wells, \$3 Mexican beer, \$2 domestics, \$5 margaritas); Daily 4-6 pm (\$4 wells, \$3.50 select Mexican beers, \$2.50 Tecate cans, \$6-\$6.50 select tequila cocktails, \$2-\$7 food specials).

#### COOPER'S ALEHOUSE

8065 Lake City Way NE, 522-2923, Happy Hour: Mon-Fri 3-6 pm (\$1 off all drafts and spirits, \$3 off pitchers, \$2 off all food. Additional food and drink specials rotate daily).

#### CREPE CAFE

2118 NE 65th St, 527-7147, Happy Hour: Tue-Thu 5-7 pm (\$5 wine and discounted food menu).

#### FIDDLER'S INN

9219 35th Ave NE, 525-0752, Happy Hour: Mon-Fri 3-6 pm (Pints \$3.75, Pitchers \$13, Schooners \$2.75).

#### FRANK'S OYSTER HOUSE & CHAMPAGNE PARLOR

2614 NE 55th St, 525-0220, Happy Hour: Tue-Sat 5-6:30 pm, 10-11 pm (\$5 house wine, \$1 off cocktails, \$6 cocktail of the day, \$3.50 pints, \$3-\$6 snacks).

#### JAK'S GRILL IN LAURELHURST

3701 NE 45th St, 785-8545, Happy Hour: Mon-Thu 5-6 pm; Fri 4:30-5:30 pm (\$1 off all drafts, \$5 house wine, \$4.50 wells, \$5.50-\$6.50 select cocktails, and \$6-\$7 food menu).

#### MAMMA MELINA RISTORANTE

5101 25th Ave NE, 632-2271, Happy Hour: Sat 3-6 pm; Mon-Thu, Sun 3-7 pm; Daily 9-11 pm (\$4 wells, \$2.95 drafts, \$5 martini, \$6 pizza, \$3.95 wine by the glass).

#### PAIR

5501 30th Ave NE, 526-7655, Happy Hour: Tue-Thu 5-6:30 pm (\$2-\$5 food specials, \$2-\$6 beer and wine specials).

#### PUB AT THIRD PLACE

6504 20th Ave NE, 523-0217, Happy Hour: Daily 3-5 pm (Discount beer, wine, and food).

#### RAVENNA ALEHOUSE

2258 NE 65th, 729-9083, Happy Hour: Mon-Sat 4-7 pm; Sun noon-2 am (\$4 wine, \$4.25 wells ands drafts).

#### SUNLIGHT CAFE

6403 Roosevelt Way NE, 522-9060, Happy Hour: Mon-Fri 4-6 pm (\$1 off all beer, wine, and kombucha, food specials).

### ROOSEVELT/ UNIVERSITY DISTRICT

#### AGUA VERDE CAFE AND PADDLE CLUB

1303 NE Boat St, 545-8570, Happy Hour: Mon-Thu 4-6 pm (\$6 margaritas, \$4 bottles of beer, \$4 drafts, \$5 wine, \$1 off tequila, \$2-\$6 food specials).

#### ATLANTIC CROSSING

6508 Roosevelt Way NE, 729-6266, Happy Hour: Mon-Fri 3-6 pm (\$1 off drafts, wells and beer/cider bottles, \$3-\$7 appetizers), 11 pm-1 am (\$3-\$7 appetizers).

#### BENGAL TIGER

6509 Roosevelt Way NE, 985-0041, Happy Hour: Mon-Thu 4-6 pm (Food specials).

#### BIG TIME BREWERY & ALEHOUSE

4133 University Way NE, 545-4509, Happy Hour: Mon-Thu, Sun 2-5 pm (\$3 food menu, \$1 off pints).

#### BLUE C SUSHI

4601 26th Ave NE, 525-4601, Happy Hour: Mon-Wed, Fri-Sat 4-7 pm; Thu, Sun 4-9 pm (\$1 off beer, wine, and bottled sake, \$3.50 wells, \$5 cocktails. Discounted sushi favorites).

#### BLUE MOON TAVERN

712 NE 45th St, 675-9116, Happy Hour: Daily 2-6 pm (\$3 tallboys, \$3.50 wells, \$4 micros).

#### CAFE ALLEGRO

4214 University Way NE, 634-2310, Happy Hour: Mon-Fri 4-7 pm (\$4 draft pints, \$2 off wine, and \$1 off bottles and cans).

#### CAFE RACER

5828 Roosevelt Way NE, 523-5282, Happy Hour: Daily 4-7 pm (\$1 off drafts and liquor).

#### CASA PATRON

805 NE 65th St, 923-7680, Happy Hour: Daily 3-6 pm (\$4.50 margaritas and \$5 mojitos).

#### COLLEGE INN PUB

4006 University Way NE, 634-2307, Happy Hour: Mon-Thu 4-7 pm; Fri 11:30 am-7 pm; Sun 2 pm-2 am (\$4 wells and pints).

#### DANTE'S

5300 Roosevelt Way NE, 525-1300, Happy Hour: Mon-Fri 4-7 pm (Rotating drink specials).

#### DISTRICT LOUNGE

4507 Brooklyn Ave NE, 634-2000, Happy Hour: Mon-Fri 4-6 pm; Tue-Sun 10-11 pm (\$3 micro drafts, \$4 wells, \$4 house wines, \$6 martinis and manhattans, \$4-\$7 food specials).

#### EARL'S ON THE AVE

4333 University Way NE, 525-4493, Happy Hour: Mon-Sat 2-8 pm; Sun 11-2 am (\$2 Rainier, \$4 wells and micros, and rotating daily drink specials).

#### EUREKA!

2614 NE 46th St, 812-9655, Happy Hour: Daily 2-6 pm (\$2 off select draft and bottled beer, all wine, Buffalo Trace, and Fugu Vodka. Appetizer specials).

#### FINN MACCOOL'S

4217 University Way NE, 675-0885, Happy Hour: Mon-Sat 9-noon (\$5 appetizers); Mon-Thu 9 pm-11 am; Daily 4-7 pm (\$4 micros and wells, \$3 wines, \$5 appetizers); Sun 8 pm-2 am (Half off everything).

#### FLOWERS BAR & RESTAURANT

4247 University Way NE, 633-1903, Happy Hour: Daily 4-6 pm (\$3.50 wells and drafts).

#### FLYING SQUIRREL

8310 5th Ave. NE, 524-6345, Happy Hour: Mon-Thu 8-9:30 pm (food & drink specials).

#### KAI'S BISTRO & LOUNGE

1312 NE 43rd St, 547-2784, Happy Hour: Mon-Sat 3-8 pm, 10 pm-midnight (Drink specials).

#### KNARR TAVERN

5633 University Way NE, 525-3323, Happy Hour: Thu 3-7 pm (\$1 tacos, \$2 PBR, \$3.50 wells); Mon-Wed, Fri 3-7 pm (\$2 PBR, \$3.50 wells).

#### THE KRAKEN BAR & LOUNGE

5257 University Way NE, 522-5334, Happy Hour: Mon-Sat 4-6 pm; Sun 4 pm-2 am (Food and drink specials).

#### LUCID

5241 University Way NE, 402-3042, Happy Hour: Mon-Wed 5 pm-midnight; Thu-Sat 5-8 pm, 12:30-1:30 am (\$4.50 drafts pints \$5 house wine, \$6 specialty cocktails).

#### MARS RESTAURANT AND BAR

5247 University Way NE, 632-5132, Happy Hour: Mon-Fri 4-6 pm, 10-11 pm (\$1 Rainier, \$3 draft beers, \$3.50 wells, food specials).

#### MONKEY PUB

5305 Roosevelt Way NE, 523-6457, Happy Hour: Daily 5-9 pm (Daily rotating drink specials).

#### NORTHLAKE TAVERN & PIZZA HOUSE

660 NE Northlake Way, 633-5317, Happy Hour: Mon-Fri 2-6 pm (\$1.50 all pints except Stella and Guinness).

#### PIATTI SEATTLE

2965 NE University Village, 524-9088, Happy Hour: Daily 9-10 pm, 3-6 pm (\$5-\$7 food specials, \$5 draft and bottled beers, \$8.50 specialty cocktails).

#### PIES & PINTS

1215 NE 65th St, 524-7082, Happy Hour: All day Mon; Tue-Fri 4-6 pm (\$6 appetizers, \$1 off drafts).

#### A PIZZA MART

5026 University Way, 517-4000, Happy Hour: Daily 1-7 pm (\$3 drafts & wells, \$10 pitchers, daily food & drink specials).

#### THE RAM RESTAURANT & BIG HORN BREWERY

2650 NE University Village St, 525-3565, Happy Hour: Mon-Fri 3-6 pm, 10 pm-1 am (\$3.50 house wines, flagship beers, and wells); Sun 10 pm-1 am (Half off select food menu and drinks).

#### RISTORANTE DORIA

4759 Roosevelt Way NE, 466-2380, Happy Hour: Daily 4-6 pm (\$5 wine and cocktails, \$4-\$11 food specials).

#### SAMURAI NOODLE

4138 University Way NE, 547-1774, Happy Hour: Daily 9-10 pm, 2:30-6 pm (\$5 combo, comes with your choice of drink, appetizer, and a side of edamame).

#### SETSUNA RESTAURANT

11204 Roosevelt Way NE, 417-3175, Happy Hour: Daily 5-6 pm (Food and drink specials).

#### SHULTZY'S SAUSAGE

4114 University Way NE, 548-9461, Happy Hour: Mon-Fri 3-6 pm; Sun 11:30-midnight (\$5-\$7 food items with drink purchase, \$1 select drafts, \$4 wells).

#### TASTE OF INDIA BAR & LOUNGE

5507 Roosevelt Way NE, 528-1575, Happy Hour: Daily 5-7 pm, 9 pm-close (\$4 drafts & well cocktails, \$2 off wine by the glass, half off full size appetizers until 9:45 pm)

#### TEDDY'S TAVERN

1012 NE 65th St, 522-4950, Happy Hour: Mon-Fri 4-6 pm (\$4 micros, \$3 PBR drafts).

#### THRIVE

1026 NE 65th St, Ste A102, 525-0300, Happy Hour: Daily 2-6 pm (\$1 off bottles, \$2 off pints & growler fills, featuring gluten-free beer, cider & kombucha on tap and bottled).

### SODO/GEORGETOWN/ SOUTH PARK

#### 88 KEYS

315 Second Ave S, 839-1300, Happy Hour: Mon-Fri 3-7 pm (Drink specials).

#### 9 LB HAMMER

6009 Airport Way S, 762-3373, Happy Hour: Mon-Fri 11 am-7 pm (\$1 off draft beer).

#### BRASS TACKS

6031 Airport Way S, 397-3821, Happy Hour: Tue-Fri 4-6 pm (\$1 Rainier, \$3 wells, \$4 prosecco, \$5 house wines, \$6 cocktails. Food Specials); Sat 4-6 pm (\$1 Rainier, \$3 wells, \$4 prosecco, \$5 house wines, \$6 cocktails).

#### ELYSIAN FIELDS

542 First Ave S, 382-4498, Happy Hour: Mon-Fri 4-6 pm, 9-11 pm (\$1 off Elysian pints and a food menu starting at \$2 [not available game days]).

#### FLYING SQUIRREL

5701 Airport Way S, Happy Hour: Mon-Fri 3-6 pm (\$3 draft beers! \$5 small cheese pizza. And more).

#### FONDA LA CATRINA

5905 Airport Way S, 767-2787, Happy Hour: Tue-Sat 10 pm-midnight; Daily 3-6 pm (\$1 off drafts, \$1 off wells, \$5 margaritas, \$1 off most appetizers, \$3 tostadas, \$3 tamales, \$4 tacos dorados).

#### GASTROPOD

3201 First Ave S, Ste 104, 403-1228, Happy Hour: Tue 4-10 pm (\$30 three course dinner); Wed 4-10 pm (\$1 rotating food item); Thu 4-10 pm (\$4 pints).

#### GEORGETOWN LIQUOR COMPANY

5501 Airport Way S, 763-6764, Happy Hour: Mon-Fri 4-7 pm (\$3 wells, \$1 off tap beer, \$8 specialty cocktails, \$5.45 food menu).

#### GROUND CONTROL

6105 13th Ave S, 397-3821, Happy Hour: Daily 4-6 pm (\$1 Ranier tall boys, \$6 signature cocktails, \$3 wells and baby Jager shots, \$4 wine and champagne).

#### HITCHCOCK DELI GEORGETOWN

6003 12th Ave S, 582-2796, Happy Hour: Mon-Fri 3-7 pm (Rainier \$2, Local drafts \$4, House wine \$5, bubbles \$7. Oysters \$1.50. Charcuterie board \$10. Food plates \$4-\$6).

#### HUDSON

5000 E Marginal Way S, 767-4777, Happy Hour: Mon-Fri 3-6 pm (\$2 High Life pints, \$4 micros, \$5 wells, food specials for under \$8).

#### THE INDUSTRY LOUNGE

6601 E Marginal Way S, 762-3453, Happy Hour: Daily 3-6 pm (\$2.50 wells, Budwesier, and Bud Light. \$3.50 micros).

#### JIMMY'S ON FIRST

1046 First Ave S, 204-9700, Happy Hour: Daily 4-7 pm (\$5 domestic drafts, \$6 import drafts, \$6 wells, \$6.50 select cocktails, \$6.50 house wines, \$2-\$7 food items [not available on game days]).

#### JULES MAES

5919 Airport Way S, 957-7766, Happy Hour: Wed 11 am-11 pm (\$10 Pitchers of Georgetown Brewery Beers); Mon-Fri 3-7 pm; Sun 11 am-11 pm (\$2.50 PBR, \$4 micros, \$4 wells).

#### LETTERPRESS DISTILLING

85 S Atlantic St #110, 227-4522, Happy Hour: Sat-Sun noon-6 pm (Tastings available during these hours, or by appt. on other days of the week).

#### LORETTA'S

8617 14th Ave S, 327-9649, Happy Hour: Daily 11 am-close (food & drink specials).

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## Cocktail Compass

**MACHINE HOUSE BREWERY**  
5840 Airport Way S, 402-6025, Happy Hour: Wed, Thu & Fri 3-9 pm, Sat 12-9 pm, Sun 12-6 pm (Traditional English style Ales brewed on premises).

**MARCO POLO**  
5613 Fourth Ave S, 762-3964, Happy Hour: Mon-Sat 4-7 pm (\$2 domestic beers, \$3 micros and wells, \$2 off select appetizers).

**THE MIX**  
6004 12th Ave S, 767-0280, Happy Hour: Mon-Thu 11 pm-1 am; Daily 3-7 pm; Sun 3-10 pm (\$4.50 wells \$4 drafts, and cider, \$1.50 PBR and Rainer).

**MR. D'S GREEK RESTAURANT & LOUNGE**  
97 S Lander St, 624-9851, Happy Hour: Daily 3-7 pm (\$2.50 domestic drafts, \$3.50 micro drafts).

**PYRAMID BREWERY**  
1201 First Ave S, 682-3377, Happy Hour: Mon-Fri 3:30-6:30 pm (\$4 pints, \$12 pitchers, \$3-\$5 appetizers. Not valid during game days).

**RUNWAY CAFE**  
1128 S Albro Pl, Happy Hour: Daily 3-6 pm (3 wells, \$2 PBR/Rainier, \$2 off appetizers, \$2 fries).

**SCHOONER EXACT BREWPUB**  
3901 First Ave S, 432-9734, Happy Hour: Mon-Fri 3-6 pm (15% off all drafts including growlers, \$6 food specials).

**SLIM'S LAST CHANCE**  
5606 First Ave S, 762-7900, Happy Hour: Daily 4-6 pm (\$1 off drafts, wells and specialty cocktails, \$4.25 food specials).

**SMARTY PANTS**  
6017 Airport Way S, 762-4777, Happy Hour: Mon-Sat 4-7 pm, 10 pm-midnight (\$5 wells, \$1 off drafts, \$2 PBR, \$4 select wine and snacks).

**STAR BRASS WORKS LOUNGE**  
5813A Airport Way S, Happy Hour: Mon-Fri, Sun 3-7 pm (Tavern Burger +Rainier \$5, Well shot + Rainier \$5,Bar-tender's Choice \$5); Sun 8-10 pm (Free Tavern burger with purchase of alcohol).

**STELLAR PIZZA**  
5513 Airport Way S, 763-1660, Happy Hour: Tue-Sun 3-6 pm (\$3.50 micros, \$4 premium wells).

**TEASE CHOCOLATES**  
3100 Airport Way S, 313-5530, Happy Hour: Fri-Sat 5:30-8:30 pm (\$5 glass pours on any Bartholomew Wines).

**VIA TRIBUNALI**  
6009 12th Ave S, 464-2880, Happy Hour: Sat 10 pm-midnight; Daily 4-6 pm; Mon-Thu, Sun 10-11 pm (\$3 pints, \$6 wells, \$10 half carafe of house wine. \$6 food).

**ZIPPY'S GIANT BURGERS**  
5633 Airport Way S, 466-5954, Happy Hour: Tue-Sat 3-6 pm (\$3 pints of beer and \$2 Lil' Zips).

### WALLINGFORD/ GREEN LAKE

**AL'S TAVERN**  
2303 N 45th St, 545-9959, Happy Hour: Mon-Fri 5-8 pm (\$2.50 Rainier & Bud Light, \$3.25 wells, \$4 micros).

**BLUWATER BISTRO GREEN LAKE**  
7900 E Green Lake Dr N, 524-3985, Happy Hour: Daily 10 pm-2 am, 4-6 pm (\$3.50 beers and food specials).

**THE BURGUNDIAN**  
2253 N 56th St, 420-8943, Happy Hour: Daily 3-6 pm (\$1 off drafts, wine by the glass & cans, \$3-\$7 food menu).

**CHANGES TAVERN**  
2103 N 45th St, 545-8363, Happy Hour: Tue noon-8 pm (Rotating drink specials. Burger specials also available from 4-7 pm); Wed-Sat noon-8 pm; Mon-Tue, Sun noon-2 am (Rotating drink specials).

**DUCK ISLAND ALE HOUSE**  
7317 Aurora Ave N, 783-3360, Happy Hour: Daily 3-5 pm (\$2 PBRs, \$3.50 wells, \$1 off drafts. Food Specials).

**DUKE'S GREENLAKE CHOWDER HOUSE**  
7850 Green Lake Drive N, 522-4908, Happy Hour: Sat 9 pm-midnight; Daily 3-6 pm; Mon-Thu, Sun 9-11 pm (\$4.10 wells, \$4.20 drafts, \$5-\$7 cocktails, \$2.50-\$9 food).

**GREENLAKE BAR & GRILL**  
7200 E Green Lake Dr N, 729-6179, Happy Hour: Daily 3-6 pm, 9 pm-1 am (\$4.50 wells and house wine, \$6 cocktails, \$1 off all drafts, \$7 double wells, \$3.50-\$8 food menu).

**GREEN LAKE WINES & WINE BAR**  
1400 N 80th St, 524-6909, Happy Hour: Thu 5-7 pm (\$5 tasting session with local winemakers); Mon-Fri 5-7 pm (\$4 select wine, \$4 food specials, free corkage for bottles over \$20).

**GRIZZLED WIZARD**  
2317 N 45th St, 395-GRIZ, Happy Hour: Daily 4-7 pm (\$2 Olympia and Rainier, \$3.75 drafts and wells, \$7-\$9 sandwiches).

**THE IRON BULL**  
2121 45th N, 453-3901, Happy Hour: Daily 4-7 pm (\$2 pints, \$3 wells, and \$5 food menu including cheeseburger and fries, nachos, fish and chips, and more).

**IVAR'S SALMON HOUSE**  
401 NE Northlake Way, 632-0767, Happy Hour: Mon-Thu 3-10 pm; Fri-Sat 3-11 pm (\$1 off drafts, hard cider & wells; \$2 off specialty cocktails & select wines-by-the-glass; food specials).

**JULIA'S RESTAURANT**  
4401 Wallingford Ave N, 633-1175, Happy Hour: Tue-Fri 3-6:30 pm (\$3.50 bottled beers and drafts, \$3.50 house wine, \$4 mimosas, \$3-\$5 food specials, \$1 off desserts and espresso).

**KATE'S PUB**  
309 NE 45th St, 547-6832, Happy Hour: Daily 4-8 pm (\$2 PBR, \$4 wines, wells and micros, half off food).

**LATONA PUB**  
6423 Latona Ave NE, 525-2238, Happy Hour: Daily 4:30-6:30 pm (\$1.25 off pints, 50 cents off schooners).

**LITTLE RED HEN**  
7115 Woodlawn Ave NE, 522-1168, Happy Hour: Mon-Fri 9 am-noon, 4-7 pm (\$2 wells and domestic bottles, \$3.50 microbrews).

**MAY**  
1612 N 45th St, 675-0037, Happy Hour: Daily 5-7 pm (Food and drink specials).

**MURPHY'S PUB**  
1928 N 45th St, 634-2110, Happy Hour: Daily 2:30-6 pm (\$1 off micros, imports and wells, \$2.50 domestic pints, \$8 domestic pitchers, \$5.50 shot and a tallboy, food specials).

**SMASH**  
1401 N 45th St, 547-3232, Happy Hour: Mon-Thu, Sun 9-10 pm; Daily 5-6:30 pm (\$6 select wines, \$7 cocktails, \$5 small plates).

**ST. ANDREWS BAR AND GRILL**  
7406 Aurora Ave N, 523-1193, Happy Hour: Mon-Fri 4-6 pm (Food specials).

**TANGLETOWN**  
2106 N 55th St, 547-5929, Happy Hour: Mon-Fri 4:30-6:30 pm (\$1 off Elysian pints, \$5 featured wine, and daily food and drink specials); Sat-Sun 4:30-6:30 pm (\$1 off Elysian pints).

**TILTH**  
1411 N 45th St, 633-0801, Happy Hour: Daily 4:30-6:30 pm (\$4-\$8 food specials, \$6 house wines, \$4-\$7 cocktails).

**TUTTA BELLA NEAPOLITAN PIZZERIA**  
4411 Stone Way N, 633-3800, Happy Hour: Sat 9-11 pm; Daily 3-6 pm; Mon-Thu, Sun 9-10 pm (Craft Cocktails \$7-\$8, Highballs \$6, Wine \$5-6, Beer \$4-\$5, Antipasta & Pizzettes \$6-\$8).

**UBER TAVERN**  
7517 Aurora Ave N, 782-BEER, Happy Hour: Mon-Fri 4-6 pm (\$4 Hofbräuhaus München Weisse 17 oz drafts).

**WESTWARD**  
2501 N Northlake Way, 552-8215, and one other location, Happy Hour: Mon-Fri 3-5 pm (Half price select oysters, food specials, \$6 select wines, \$1 off drafts).

**THE WHALE WINS**  
3506 Stone Way N, 632-9425, Happy Hour: Daily 3-5 pm (\$3-\$8 food items).

### WEST SEATTLE/ WHITE CENTER

**ADMIRAL PUB**  
2306 California Ave SW, 933-9500, Happy Hour: Mon-Fri 2-6 pm (Daily drink specials, appetizers \$5 & under), 9 pm-midnight (Daily drink specials, appetizers \$5 and under).

**ANGELINA'S**  
2311 California Ave SW, 932-4550, Happy Hour: Mon-Fri 4-6 pm; Sat 3-6 pm; Sun 9 am-2 pm (\$3.50 drafts, \$5.50 wine, \$6.50 food specials).

**BAMBOO BAR & GRILL**  
2806 Alki Ave SW, 937-3023, Happy Hour: Daily 3-6 pm; Mon-Thu, Sun 10 pm-midnight (\$1 off wells, drafts, and house wine, \$4-\$6 specialty cocktails, \$4-\$6 food specials).

**BEVERIDGE PLACE PUB**  
6413 California Ave SW, 932-9906, Happy Hour: Mon 2 pm-2 am (\$3 select micros, \$12 select micro pitchers); Mon-Fri 2-6 pm; Sat-Sun noon-6 pm (\$1 off select WA drafts pints, \$2 off select WA draft pitchers, \$1 off draft cider, \$1 all wines by the glass, rotating daily specials on draughts and specialty bottles).

**BIRD ON A WIRE ESPRESSO**  
3509 SW Henderson St, 932-1143, Happy Hour: Thu-Sat 5-8 pm (Specials on beer and wine).

**THE BRIDGE**  
6301 California Ave SW, 402-4606, Happy Hour: Daily 4-6 pm (\$4 wells and \$1 off draft beer, \$5 wines--shiraz, pinot grigio, sauvignon blanc, \$4 sparkling and rotating food specials), 11 pm-1 am (Rotating food specials).

**CACTUS**  
2820 Alki Ave SW, 933-6000, Happy Hour: Mon-Fri 3-6 pm; Sat-Sun 3-5 pm (\$3.50 select beer, \$5 sangria, \$5.50 house wines, \$5.75 select cocktails, \$2-\$9.50 food specials. Available in the bar only).

**CELTIC SWELL**  
2722 Alki Ave SW, 932-7935, Happy Hour: Mon-Fri 4-6 pm (\$1 off drafts and

wells, \$5 appetizers).

**CHRISTO'S PIZZA PASTA & SPIRITS**  
2508 Alki Ave SW, 923-2200, Happy Hour: Daily 3-6 pm (\$1 off beer and wells, and half-price appetizers).

**COPPER COIN**  
2329 California Ave SW, 420-3608, Happy Hour: Daily 3-6 pm, 9-11 pm (\$1 off drafts and wine, \$5.50 featured cocktail).

**CORNER POCKET**  
4302 SW Alaska St, 933-0320, Happy Hour: Mon-Fri 3-6 pm (\$2.50 PBR and Coors Light, \$4 wells. Pool is also only \$4 for happy hour).

**EL CHUPACABRA**  
2620 Alki Ave SW, 933-7344, Happy Hour: Daily 4-6 pm (\$1 off wells and drafts, \$5 food specials), 10 pm-midnight (\$1 off wells and drafts).

**ELLIOTT BAY BREWERY**  
4720 California Ave SW, 932-8695, and one other location, Happy Hour: Mon-Sat 9 pm-midnight (\$1 off house drafts, \$1 off wines, \$4.95-\$6.95 food specials); Daily 3-6 pm; Sun 9-11 pm (\$1 off house drafts and wines, \$4.95-\$6.95 food specials).

**ENDOLYNE JOE'S**  
9261 45th Ave SW, 937-5637, Happy Hour: Tue 3-11 pm; Sat 9-noon; Mon, Wed-Sun 3-6 pm; Mon, Wed-Thu, Sun 9-11 pm (\$3.50 drink specials and \$5-\$6 food specials).

**FEEDBACK LOUNGE**  
6451 California Ave SW, 453-3259, Happy Hour: Daily 4-6 pm, 10 pm-1 am (\$3-\$6 food specials, \$6 cocktail menu).

**FRESH BISTRO**  
4725 42nd Ave SW, 935-3733, Happy Hour: Mon-Thu 5-10 pm (\$3-\$6 beer and wine, \$3.50 wells, \$3-\$12 food specials, \$28 bento box to share).

**HIGHSTRIKE GRILL**  
4505 39th Ave SW, 932-3731, Happy Hour: Mon-Fri 9:30 pm-midnight, 3-6 pm (\$2 off select food items and \$1 off pints and wine).

**LA ROMANZA BISTRO ITALIANO**  
4521 California Ave SW, 906-9914, Happy Hour: Tue-Sat 5-6 pm; Fri-Sat 9-10 pm (\$3 select beer, \$5 house wine and prosecco, \$5-\$6 cocktails, \$3-\$7 food specials. In the bar only).

**LOCÖL**  
7902 35th Ave SW, 708-7725, Happy Hour: Sat 10 pm-2 am; Daily 3-6 pm; Mon-Thu, Sun 10-noon (Rotating draft special, \$5 house wines, \$1 off all appetizers, \$2.50 tacos).

**LUNA PARK CAFE**  
2918 SW Avalon St, 935-7250, Happy Hour: Mon-Fri 3-6 pm (\$6 food specials, \$3.75 house wines and drafts, \$13 microbrew pitchers, and \$7 buckets of five beers).

**MAC'S TRIANGLE PUB**  
9454 Delridge Way SW, 763-0714, Happy Hour: Mon-Fri 4-7 pm (Dis-counted drinks and appetizers during happy hour. Daily drink specials all day, including \$3 pints of Manny's Monday, \$2 all cans of beer Tuesday, and \$4 well Wednesday).

**MAHARAJA CUISINE OF INDIA**  
4542 California Ave SW, 935-9443, Happy Hour: Daily 10 pm-2 am, 4-6 pm (Food and drink specials).

**MA'ONO FRIED CHICKEN & WHISKY**  
4437 California Ave SW, 935-1075, Happy Hour: Mon-Thu, Sun 5-6:30 pm (\$2 off drafts, \$2 Rainier tall can, \$5 Rainier tall can and well shot, \$6 Old Fashioned, \$6 house wines, \$4-\$6 food specials).

**MARY'S BROILER**  
9808 16th Ave SW, Happy Hour: Mon-Fri 4-6 pm (\$2.50 domestics, \$2.75 wells).

**MASHIKO**  
4725 California Ave SW, 935-4339, Happy Hour: Mon-Thu, Sun 5-6 pm (\$5 food menu and \$1 off select beer and saké).

**MISSION**  
2325 California Ave SW, 937-8220, Happy Hour: Sat 10 pm-1 am; Daily 4-6 pm; Mon-Wed, Sun 10 pm-midnight (\$1 off wells, drafts, house wine, margaritas, \$5-\$7 food specials, and \$2.50 tacos).

**OUTWEST**  
5401 California Ave SW, 937-1540, Happy Hour: Daily 4-7 pm (\$4 drafts, \$5 wells, \$6 house wine).

**PEGASUS PIZZA**  
2758 Alki Ave SW, 932-4849, Happy Hour: Daily 3-6 pm (\$2 off glasses of wine, \$1 off drafts).

**PIZZERIA 22**  
4213 SW College St, 687-7701, Happy Hour: Mon-Fri 4-6 pm (\$1 select cans of beer [only until 5 pm], \$6 eight-inch pizza, \$1 off all bar beverages).

**POGGIE TAVERN**  
4717 California Ave SW, 937-2165, Happy Hour: Daily 5-7 pm (50 cents off domestic drafts, bottles, and cans).

**ROXY'S BAR & GRILL**  
2823 SW Roxbury St, 935-7400, Happy Hour: Daily 11 am-6 pm (Drink specials).





**SALTY'S ON ALKI**  
1936 Harbor Ave SW, 937-1600, Happy Hour: Mon-Fri 3-6 pm; Sat-Sun 4-6 pm; Daily 9-10 pm (\$2-10 food menu, \$4-\$7 rotating drink specials).

**SHADOWLAND**  
4458 California Ave SW, 420-3817, Happy Hour: Daily 3-6 pm, 10 pm-midnight (\$3.50-\$7.50 food menu, \$6 house wine, \$1 wells and drafts).

**SKYLARK CAFE & CLUB**  
3803 Delridge Way SW, 935-2111, Happy Hour: Daily 4-7 pm (\$1 off drafts and wines, \$3 wells, and \$2-\$4 food specials).

**TALARICO'S PIZZERIA & LOUNGE**  
4718 California Ave SW, 937-3463, Happy Hour: Daily 3-6 pm (\$4.50 wells, \$4 drafts, \$5 wine, \$4.50 slices, \$4-\$6 appetizers), 11 pm-1 am (\$4.50 slices, \$4-\$6 appetizers).

**WEST 5**  
4539 California Ave SW, 935-1966, Happy Hour: Daily 4-6 pm (\$4-\$7 food specials, \$4-\$5 drink specials), 10 pm-midnight (\$4-\$7 food specials).

**YEN WOR VILLAGE**  
2300 California Ave SW, 932-1455, Happy Hour: Daily 3-6 pm (\$3.50 wells, \$5 bar menu).

**ZIPPY'S GIANT BURGERS**  
9614 14th Ave SW, 763-1347, Happy Hour: Tue-Sat 3-6 pm (\$3 pints of beer and \$2 Lil' Zips).

### OUT OF TOWN

**1022 SOUTH**  
1022 S J St, 253-627-8588, Happy Hour: Mon-Sat 4-7 pm; Sun 4 pm-2 am (\$4 wells, \$1 off draft beers, \$5 glasses of wine, \$6 select cocktails).

**CENTRAL AVE PUB**  
1404 S Central Ave, 253-520-7749, Happy Hour: Mon-Fri 4-7 pm (\$2-\$3 beer specials).

**DOYLE'S PUBLIC HOUSE**  
208 Saint Helen's Ave, 253-272-7468, Happy Hour: Daily 3-6 pm (Special Happy Hour menu, \$5 wells, \$3 PBR and Rainier tallboys).

**HARVEY'S LOUNGE**  
21116 Highway 99, 425-778-1755, Happy Hour: Mon-Sat 1-5 pm (\$3 mondo of bud and Bud Light, \$4.50 Rolling Rock pitchers).

**HITCHCOCK**  
133 Winslow Way E, 201-3789, Happy Hour: Mon-Fri 5 pm-6 pm, 9 pm-10 pm (\$1 Oysters, \$5 Appetizers, \$4 House Wine, \$2 Rainier, \$5 Cocktails)

**LUCKY LIQUOR**  
10325 E Marginal Way S, 307-4887, Happy Hour: Daily 3-6 pm (\$3 wells & PBRs, \$1 off drafts, \$5 shots of Jägermeister, Rumble Minze & Fireball).

**MVP'S**  
22921 WA-99, 425-245-8053, Happy Hour: Daily 4-7 pm (\$1.50 Rolling Rock drafts, \$3 craft beer drafts, \$3 well drinks. Happy Hour food and lunch specials).

**VINO BELLO WINE BAR**  
636 SW 152nd St Ste F, 244-VINO, Happy Hour: Tue-Fri 4-6 pm (\$2 off wine, \$1 off tap beer), 4-6 pm.

### EASTSIDE

**520 BAR & GRILL**  
10146 Main St, 425-450-0520, Happy Hour: Mon-Fri 2-5:30 pm, 9-11 pm; Sat-Sun 3-5:30 pm, 9-11 pm (\$5 Stella, \$4 local IPAs, \$5.20 select wines, \$6 wells, \$6 food specials).

**99 PARK**  
99 102nd Ave. NE, 425-999-3991, Happy Hour: Tue-Sat 3-6 pm, 9 pm-close (\$3 Rainier tall boys, \$6 rotating cocktails, \$8 house made martini, \$6 select white, red rose & bubbles by the glass, \$22 carafes).

**AGAVE COCINA & CANTINA**  
17158 Redmond Way, 425-881-8252,

Happy Hour: Daily 3-6:30 pm; Mon-Thu, Sun 8:30-11 pm; Sat 8:30 pm-midnight (\$3.75 draft beers, \$5.50 Margaritas, \$5-\$6.50 appetizers).

**BALLS & WHISTLES**  
8544 122nd Ave NE, 425-827-3336, Happy Hour: Mon-Sat 3-6 pm, all day Sun (food & drink specials).

**BAR CODE**  
1020 108th St NE, 425-455-4278, Happy Hour: Daily 4-6 pm (\$5 wine, \$6 cocktails), 10 pm-2 am (\$5-\$6 food specials).

**BIN ON THE LAKE**  
1270 Carillon Point, 425-803-5595, Happy Hour: Sat 9-10 pm; Mon-Thu, Sun 4-6 pm, 8-9 pm (Half off wine and bar food).

**BIS ON MAIN**  
10213 Main St, 425-455-2033, Happy Hour: Mon-Thu 9-11 pm; Fri-Sat 9 pm-midnight (\$5 wells, \$3 off wine, discounted appetizers).

**BLACK BOTTLE POSTERN**  
919 Bellevue Way NE, 425-223-5143, Happy Hour: Daily 3-6 pm (\$4 beer & wines, \$5 wells & food specials).

**BLUE C SUSHI**  
503 Bellevue Square, 425-454-8288, Happy Hour: Mon-Wed, Fri-Sat 4-7 pm; Thu, Sun 4-9 pm (\$1 off beer, wine, and bottled sake, \$3.50 wells, \$5 cocktails. Discounted sushi favorites).

**BLUE MARTINI LOUNGE**  
700 110th Ave NE, Ste 295, 425-451-2583, Happy Hour: Daily 4-8 pm (Rotating food and drink specials).

**CACTUS**  
121 Park Ln, 425-893-9799, Happy Hour: Mon-Fri 3-6 pm (Happy Hour in Bar only, \$5.50 Margaritas, \$3.50 Dos XX, and discounted appetizers \$4-\$6).

**CHANTANEE THAI RESTAURANT AND NAGA LOUNGE**  
601180th Ave NE, Suite 100, 425-455-3226, Happy Hour: Daily 11 am-6 pm (Half off all bar food).

**CYPRESS WINE BAR**  
600 NE Bellevue Way, 425-638-1075, Happy Hour: Mon-Fri, Sun 5-7 pm (Half off small plates and appetizers, and discounted beer, wine, and cocktails).

**DANIEL'S BROILER**  
10500 NE Eighth St, 21st floor, 425-462-4662, Happy Hour: Daily 4-6:30 pm, 9 pm-midnight (Food specials and \$1 off all draft and bottled beer, \$3 off wine by the glass, \$8 specialty cocktails).

**EL GAUCHO BELLEVUE**  
450 108th Ave NE, 425-455-2715, Happy Hour: Mon-Fri 2-6 pm; Sun 5-11 pm (\$6 wine, \$4 Manny's, \$7 select cocktails).

**GOLDBERGS' FAMOUS DELICATESSEN**  
3924 Factoria Square Mall SE, 425-641-6622, Happy Hour: Mon-Fri 3-6 pm (\$2 bottles of beer, \$2.75 drafts, \$4.95 wells, and \$4.95 food specials).

**JAY BERRY'S CAFE**  
16341 Renton-Issaquah Rd, 425-271-1817, Happy Hour: Daily 9-10 pm, 3-6 pm (\$5 food menu. Daily drink specials).

**JOHN HOWIE STEAKHOUSE**  
11111 NE Eighth St, Suite 125, 425-440-0880, Happy Hour: Mon-Thu 9-11 pm; Daily 3-6 pm; Fri-Sat 9 pm-midnight; Sun 3-6 pm (Food and drink specials).

**JUANITA PUB**  
9736 NE 120th Pl, 425-242-1655, Happy Hour: Mon-Fri 4-7 pm (\$2 off apps, \$4 drafts, wells, wines, \$12 pitchers).

**LA ISLA**  
16505 Redmond Way, Building B, Suite A, 425-298-0374, Happy Hour: Daily 3-6 pm, Sun-Thu 9 pm-midnight, Fri & Sat 9 pm-1 am (food & drink specials).

**LOCAL BURGER**  
10134 Main St, 425-454-8559, Happy Hour: Mon-Fri 3-6 pm (\$5 wells, \$5

drafts, \$3-\$7 food specials).

**THE LODGE SPORTS GRILLE**  
107 Lake St, 425-202-7663, Happy Hour: Sun-Thu 3-6 pm & 9 pm-midnight, Fri-Sat 3-6 pm & 9 pm-2 am (food & drink specials).

**LUCKY STRIKE LANES**  
700 Bellevue Way NE, 425-453-5137, Happy Hour: Mon-Thu, Sun 9 pm-midnight; Mon-Fri 4-7 pm (\$4 drafts, \$4 house wine, and half price food specials).

**LUNCHBOX LABORATORY**  
989 112th Ave NE, Happy Hour: Daily 3-6 pm, 9 pm-midnight (\$2 PBR, \$3.25 wells, \$4 cocktails. Food Specials).

**MONSOON EAST**  
10245 Main St, 425-635-1112, Happy Hour: Daily 3-6 pm, 9 pm-close (\$6-\$9 small plates, \$1.50 oysters on the half shell, \$6-\$7 drink specials).

**THE PARLOR BILLIARDS AND SPIRITS**  
700 Bellevue Way #300, 425-289-7000, Happy Hour: Daily 3-7 pm (Food and drink specials).

**PARLOR ULTRA LOUNGE**  
700 Bellevue Way NE, Ste 300, 425-289-7000, Happy Hour: Mon 4 pm-midnight; Tue-Fri 4-7 pm; Tue-Thu 10 pm-midnight; Sun 3 pm-midnight (\$4 wells, cocktails, beers, and wine. Food specials).

**PEARL BAR AND DINING**  
700 Bellevue Way NE, Suite 50, 425-455-0181, Happy Hour: Daily 9 pm-midnight, 3-6 pm (Half off signature cocktails, wine, small plates, and \$2 off draft beer); Mon-Tue, Sun 9 pm-12:30 am (Half off signature cocktails, wine, small plates, and draft beer).

**ROCK BOTTOM RESTAURANT & BREWERY**  
550 106th Ave NE, 425-462-9300, Happy Hour: Mon-Thu, Sun 10 pm-1 am; Mon-Fri 3-6 pm; Sat 11 pm-2 am (\$6 premium cocktails, \$2 off all beer and wine).

**SIDELINE SPORTS BAR**  
3720 Factoria Blvd SE, 425-644-2781, Happy Hour: Mon-Fri 4-7 pm (1/2 off appetizers, \$3 Wells, wines & drafts, \$9 pitchers).

**SUITE LOUNGE**  
10500 NE Eighth St, Ste 125, 425-679-6951, Happy Hour: Daily 4-7 pm (Food and drink specials).

**TUTTA BELLA NEAPOLITAN PIZZERIA**  
715 NW Gilman Blvd, 425-391-6838, Happy Hour: Sat 9-11 pm; Daily 3-6 pm; Mon-Thu, Sun 9-10 pm (Craft cocktails \$7-\$8, Highballs \$6, Wine \$5-\$6, Beer \$4-\$5, Antipasta & Pizzettes \$6-\$8).

**TUTTA BELLA NEAPOLITAN PIZZERIA**  
15600 NE 8th St, Happy Hour: Mon-Fri 3-6 pm; Sat 9-11 pm; Mon-Thu, Sun 9-10 pm (Craft cocktails \$7-\$8, Highballs \$6, Wine \$5-\$6, Beer \$4-\$5, Antipasta & Pizzettes \$6-\$8).

**TWO TWELVE ON CENTRAL BISTRO & BAR**  
212 Central Way, 425-828-4252, Happy Hour: Mon, Sun 4-10:30 pm; Sat 4-6 pm; Tue-Sat 9-10:30 pm (\$4 drafts, \$4 wells, \$4 house wines, appetizer specials).

**WILD GINGER**  
11020 NE Sixth St, 425-495-8889, Happy Hour: Mon-Thu 9-10 pm (\$3-\$8 food, \$4 specialty cocktails, half off drafts and well drinks); Fri-Sat 10-11 pm (\$3-\$8 food [available before 11], \$4 specialty cocktails, half off drafts and well drinks); Daily 3-6 pm (\$3-\$8 food, \$4 specialty cocktails, half-off drafts and well drinks).

**WING DOME**  
232 Central Way, 425-822-9464, Happy Hour: Daily 3-6 pm (\$3.50 draft beers, \$3.69 wells, 1/2 off appetizers).

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# SHOW US YOUR FRIDGE, ISHMAEL BUTLER

By Rachel Belle / Photo by Brittany Wright



**L**ooking through a stranger's refrigerator feels a bit like reading his diary. Moments after meeting Grammy-winning rapper and producer Ishmael

Butler of Sub Pop's Shabazz Palaces, I was pulling open his fridge doors, digging through his drawers, and asking for a taste of his homemade tahini. Luckily, the sweet-faced, mild-mannered Seattle hip-hop artist didn't seem to mind. His fridge contained a selection of carefully curated, über-healthy items—including a dozen herbal tinctures—although a wooden bowl on the counter was stacked with knobby, freakishly large russet potatoes ready to be sliced into the french fries Butler says he craves at least once a week. What is he going to do with that coconut? Let's find out.

**You don't have a lot going on in here! Tell me what's in your fridge.**

Kombucha, some walnuts, some yogurt, a lemon that's been sliced in half, a coconut and coconut oil, coconut butter, a bunch of tinctures, some [coconut] chocolate, and a few other things. Veganaise.

**Do you cook much?**

Every day. Lately I've just been making a lot of roasted squash, roasted yams. I usually go buy my food every day, right

up the street. I eat a lot of vegetables.

**What are you going to do with that coconut?**

I'm going to drink the water and then scrape out as much of the coconut meat as I can.

**Everything in here is so, so healthy. Do you have a secret late-night snack that you wouldn't want anyone to know about?**

No, I would eat it out in front of everyone; it's apples with almond butter.

**Oh, you're bad. You're wild.**

[Laughs]

**So can we talk about all these tinctures? There are dozens of them in the fridge and on the counter.**

My friend is starting this company of elixirs, so she's always giving me different things: chamomile tincture, wild rose elixir, Clear Mind because I need to clear my mind sometimes. This is Light-Hearted, and this is willow bark, and Resilient to keep your immune system good. This is violet, it says it's mood-uplifting. Goldenrod for allergies. Nettles, nettles is good, I'm going to have some now. [He chugs some out of the tiny bottle.] It's supposed to ease the tension when you're in a tense situation.

**“Have I mentioned french fries? French fries and Thai food. I can get busy in the kitchen, that's something I can do.”**

**Are you in a tense situation?**

[Laughs] No, no.

**What's in that jar full of green leaves over there?**

Oh, that one? It's, uh, it's nettle. You make a tea out of it—let it steep for eight hours and then drink it. It's really good for you.

**Can we take a look in the freezer?**

**What's in that bag?**

This is elderberry; I make tinctures and tea. I also have my ice-cream maker thing and nettle pesto in there.

**You've got a hunger for nettle that just won't quit.**

I'm hooked.

**You go on tour for six months out of the year. When you're away, what**

**home-cooked foods do you miss?**

French fries. And tahini. This is my tahini [sauce] right here that I make myself. That's actually the crown jewel of the refrigerator right there. I put that on everything, and it's really delicious. It's lemon, tahini, garlic, a little oil, salt, sometimes I put a little cilantro in it. I make it in that Cuisinart right there. [Butler draws out the word “Cuisinart,” slow and sexy, like it's a lyric in an R&B song.]

**What do you put your tahini sauce on?**

It's best on french fries with rosemary, salad, and tomatoes, and if the situation is right, I put it on myself. [He looks me in the eye, deadpan, then laughs.] Nah, I'm just playin'.

**What do you cook if you're trying to impress someone?**

Slow-roasted chicken, eggplant Parm. Have I mentioned french fries? French fries and Thai food. I can get busy in the kitchen, that's something I can do.

**Are french fries your vice?**

My vice? [Laughs]

**What's your vice?**

Probably just community service, that's what I get off on. ■



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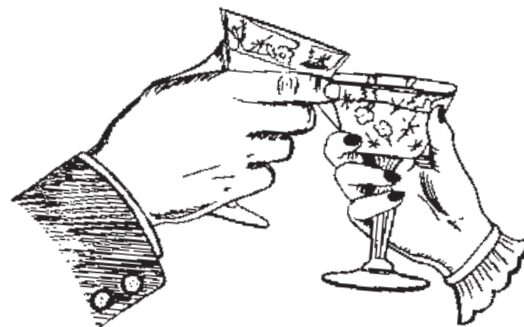
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